



## **Desserts**

### Homemade Traditional Tiramisu

The name means 'pick me up'. An Italian speciality, made with the finest, darkest ingredients offering a high degree of sophistication and appeal.

### Sticky Toffee Pudding served warm with ice cream

An absolute classic winter warmer, delicious and substantial but we bet there won't be a spoonful left on the plate!

### Chef's Special Cheesecake

A fashionable dessert, light and lively with a satisfying density that never fails to please.

### Chocolate & hazelnut mousse

Delectably smooth and tasty and so light it could fly off the plate.

### Cheese board- a variety of Fine English & Continental cheeses

A selection of fine cheeses to suit your taste trimmed with a fruit garnish and a selection of savoury biscuits.

### Fresh fruit platter

A platter of well balanced fresh ripe fruits with immensely delicious tropical fruit flavours.

### Ice Cream - Chocolate or Vanilla or Strawberry

Capture the flavours of our luscious ices served all year round.

### Sorbets - Lemon or Orange

A refreshing iced fruit dessert of a finely crushed texture with bursts of fresh citrus

**All Deserts at £ 4.95**



## **Coffee and Tea**

Coffee	£2.20
Cappuccino	£2.80
Espresso	£2.00
Large Espresso	£2.80
Latte	£2.50
Tea	£2.00
Liquor Coffee	£4.95
A choice of Brandy, Tia Maria or Whiskey	

## **A Selection of Fine Liquors**

Remy Martin XO	£8.00
Remy Martin VSOP	£4.00
Lagavulin	£4.00
Vintage Port	£4.00
Amaretto	£2.80
Grand Marnier	£3.00
Sambucca	£2.80
Montenegro	£3.00
Grappa	£3.50
Jagermeister	£3.00