

Dessert Menu

Something to share....

Italian Cheese Board £5.75

Cambozola, Fantina, Gorgonzola, Taleggio with Pear Chutney & Confit Grapes (For Two)

"Perfect with one of our fine Ports"

Dessert Plate £6.95

Assortment of desserts (For Two)

Something to finish....

Chocolate almond Torte

With Mascerated Strawberries and Vanilla Cream

Coconut Panna Cotta

Marinated Pineapple and Coconut Crisp

Tiramisu Semifredo

With Coffee Sauce

Creme Brulee

With Raspberry Sorbet

Strawberry Cheese Cake

With Amaretto Biscuit, Strawberry & Balsamic Sauce

Selection of Ice Cream

Please ask for flavours available

All Above Desserts £4.00

"We Cannot Guarantee That Any Dish Will Not Contain Traces of Nuts. If You Have any Food Allergies, Please Speak to Your Server for Recommendations"

Turn Over For A Further Selection of Coffees and Liqueur

Something To Warm...

<i>Espresso</i>	<i>£1.60</i>
<i>Double Espresso</i>	<i>£1.80</i>
<i>Macchiato</i>	<i>£1.60</i>
<i>Cappuccino</i>	<i>£1.95</i>
<i>Latte</i>	<i>£1.95</i>
<i>Hot Chocolate</i>	<i>£1.95</i>
<i>Normal Tea</i>	<i>£1.70</i>
<i>Herbs Tea (Ask Your Server)</i>	<i>£1.90</i>

(Also Syrup Flavours Available, Supplement £0.30)

Something to Be More Warm...

Royale

With French Cognac for a continental Touch

Riviera

Served with Cointreau for a Bitter Sweet Blend of Oranges

Calipso

Served with Tia Maria for a Taste of Tropics

Irish

Served with Jameson Whiskey and Topping with Cream

Italian

Served with a choice of Amaretto, Grappa or Sambuca and Topping with Cream

Roman

Hot chocolate and Galiano topping with Cream

All £3.75 each