



Hazelnut Brownie	£7.00
Vanilla brownie ice cream & chocolate sauce	
Lime Panna Cotta	£7.00
Apricot puree & nectarine syrup, lemon shortbread	
White chocolate & Baileys parfait	£7.00
Strawberries & dark chocolate sauce	
Eton Mess	£7.30
Strawberries & raspberries with crunchy meringue, vanilla whipped cream & raspberry coulis	
Summer fruit and apple crumble	£7.30
Raspberry ripple ice cream	
“Assiette of chocolate”	£9.50
Cointreau chocolate mousse with dark chocolate Sauce. Hazelnut brownie with vanilla brownie ice cream.	
Ice creams and Sorbets	
A selection served with hazelnut shortbread and seasonal fruits.	
1 scoop	£3.30
2 scoops	£5.00
Cheese board	£9.00
A selection of English cheeses served with artisan biscuits, grapes and homemade pear & apple chutney (Bath Blue, Goat curd, Cornish mature Gouda, Dorset Red)	
Match the cheese with a vintage Italian Aleatico	
Aleatico Passito 2008 (50ml)	£6.30
Intense amber colour, dried & candied fruits, apricot, dates & figs. Liquorice & coffee notes.	
Our selection of teas	£2.80
Coffee	
Americano	£2.50
Espresso	£2.00
Double Espresso	£2.50
Macchiato	£2.20
Cappuccino	£3.00
Café Latté	£3.30
Hot Chocolate	£3.30

A discretionary 10% service charge will be added to parties of 5 or more.

This menu may change subject to market availability



Dessert Cocktails

Espresso Martini £9.00

Vodka, Kahlua, vanilla syrup & espresso

Liquor Coffee £6.50

Café Parisien (Courvoisier)

Irish Coffee (Jameson's Irish Whisky)

Calypso Coffee (Tia Maria)

Caribbean Coffee (Dark Rum)

Baileys Latté

Dessert Wines	Glass	Btl
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Nederburg, Noble late harvest 2013	£5.00	£12.00
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South Africa (11%)

Heavy rains were experienced during the late harvest of the grapes bringing a higher level of sugar. The result gives a complex taste of honey & mature fruits.

Chateau Petit Verdines, Sauternes 2014	£8.50	£24.50
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Bordeaux, France (13%)

Apricot & sweet orange on the opulent nose, sweet luxurious floral & citrus on the palate with complex honey overtones.

50ml

Fine Ruby Port	£5.50
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Dow's crusted Port 2007	£6.00
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Penfolds Grand Tawny	£7.00
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Sherry	75ml
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Pedro Ximenes	£5.00
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Dark, rich & sweet. Perfect with ice-cream

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