

DESSERTS

TRIO OF DARK CHOCOLATE	£9
“Fondant, mousse & ice cream” with summer citrus concasse	
RUM BABA FLAMBÈ	£9
. cream Chantilly, golden raisin and apple carpaccio	
TRADITIONAL VANILLA CRÈME BRULEE	£8
with raspberry sorbet	
ASSORTED PETITE FOURS	£7
chefs’ selection	
SELECTION OF ICE CREAMS AND SORBETS	£6

LIQUEUR COFFEES

IRISH COFFEE, JAMESON WHISKEY	£7
FRENCH COFFEE HENNESSEY VS COGNAC	£7
ITALIAN COFFEE AMARETTO	£7

AFTER DINNER COCKTAILS	£7
ESPRESSO MARTINI OR BAILYS MARTINI	

DESSERT WINE	100ML	BOT
SAUTERNES PETIT GUIRAUD BORDEAUX FRANCE	£8	£33
PEDRO XIMENEZ BODEGAS ALVEAR SPAIN	£9	£38

COFFEE & TEA £3.5

DOUBLE ESPRESSO. CAPPUCCINO. LATTE.	EARL GREY. DARJEELING. ENGLISH BREAKFAST.
FLAT WHITE. MACCHIATO. AMERICANO.	CAMOMILE. PEPPERMINT. JASMINE.