

# **DESSERT MENU**

## DESSERTS

#### CHOCOLATE MOLTEN LAVA CAKE

Served with vanilla ice cream.

7.95

#### STICKY TOFFEE PUDDING

Served warm with vanilla ice cream and toffee sauce.

VANILLA CREME BRULÉE 7.95

#### **ALMOND & PEAR FRANGIPANE TART**

Served with vanilla ice cream.

7.95

#### **DISARONNO AFFOGATO**

Espresso, vanilla ice cream, amaretti biscuit and Amaretto almond liqueur. 7.95

2 SCOOPS OF VANILLA ICE CREAM

2 SCOOPS OF RASPBERRY SORBET

# AFTER DINNER COCKTAILS

#### **ESPRESSO MARTINI**

Vodka, Kahlua, gomme syrup with a shot of espresso.

9.95

#### OLD FASHIONED

Woodford Reserve stirred down with sugar, bitters finished with an orange twist.

#### **NEGRONI**

Bombay Sapphire dry gin, Campari, Martini Rosso finished with an orange twist.

9.95

# **DESSERT WINE & PORT**

#### WHITE DESSERT WINE

2020 Sauternes Les Garonelles, Lucien Lurton 125ml 6.50

**SHERRY** 

NV Pedro Ximenez, Bella Luna 50ml

4.50

**PORT** 

NV Finest Reserve Ruby Port, Quinta do Crasto 50ml

4.50

Taylor's 10 YO Tawny Port 50ml

5.50

## **COGNAC**

#### HENNESSY VS

**5.40** Single 25ml / **9.50** Double 50ml

MARTELL VS

**5** Single 25ml / **8.80** Double 50ml

COURVOISIER VS

**5.10** Single 25ml / **9** Double 50ml

**REMY MARTIN VSOP** 

**5.90** Single 25ml / **10.30** Double 50ml

**REMY MARTIN XO** 

**14** Single 25ml / **25** Double 50ml

## COFFEES AND TEAS

### **IRISH**

LIQUEUR COFFEE

Jameson's whiskey

7.95

FRENCH

LIQUEUR COFFEE

Three Barrels brandy

7.95

**CALYPSO** 

LIQUEUR COFFEE

Tia Maria Liqueur

7.95

#### POT OF TEA

English Breakfast

Earl Grey Peppermint

Green

Camomile

3.50

Hot Chocolate

3.80

## Americano

Black Coffee 3.20

White Coffee

Latte

Flat White Cappuccino

3.50

**ESPRESSO** 

Single

Double

3.20

Alpro Barista Oat Milk (Gluten Free, Vegan) additional 60p

If you have a food allergy or a special dietary requirement please inform a member of staff before you place your order.