

PUDDINGS

BELGIAN WHITE CHOCOLATE BRÛLÉE 4.95 **V**

APPLE & BLACKCURRANT CRUMBLE

With vanilla custard 5.25 **V**

FROZEN YOGHURT with fresh berries 4.50

FRENCH LEMON CURD & ALMOND SPONGE

With lemon syrup & Italian vanilla gelato 5.45 **N**

CHOCOLATE BROWNIE

With Italian vanilla gelato & chocolate sauce 5.75

ITALIAN GELATO & SORBET 4.95

STICKY TOFFEE PUDDING

With Italian vanilla gelato 5.25

CHEESE & BISCUITS Collier's Welsh mature cheddar, Italian Gorgonzola & Camembert 6.45 **S**

COUPES

PEACH COUPE raspberry compote, Italian peach gelato & spiced plum compote 4.95

BANANA, DULCE DE LECHE, BROWNIE & ITALIAN VANILLA GELATO COUPE 4.95

ITALIAN VANILLA & CHOCOLATE GELATO

With a home baked chocolate cookie 4.95

V VEGETARIAN

As an alternative to gelato, ice cream is also available with some of our puddings. Please ask your server.

N CONTAINS NUTS **S** CONTAINS SEEDS

Allergy advice: All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

SWEET WINES

CHATEAU LES GARONNELLES SAUTERNES DESSERT WINE 37.5CL

7.95 125ml 21.95 Bottle

FONTANAFREDDA MONCUCCO MOSCATO D'ASTI 50CL

5.95 125ml 20.95 Bottle

STICKIES

DISARONNO AMARETTO 2.80 **N**

LIMONCELLO 2.95

KINGS GINGER 3.60

GLENFIDDICH 12yo SPECIAL RESERVE 3.00

GLENMORANGIE 10yo 3.00

BALVENIE DOUBLE WOOD 12yo 3.20

REMY MARTIN XO 6.75

JANNEAU VSOP ARMAGNAC 3.20

HOT BEVERAGES

All served with a hazelnut bolero **N**

SELECTION OF TEAS 1.95

HOT CHOCOLATE 2.30

AMERICANO 2.10

ESPRESSO 1.80

CAPPUCCINO 2.30

LATTE 2.30