

Dessert

Light Choux Pastry Swans

Filled with Chantilly cream served on a dark chocolate lake garnish with fresh berries. £5.75

Chocolate and Black Cherry Cheesecake

Laced with Kirtch topped with a crisp almond praline £5.50

Raspberry Crème Brûlée

Served with homemade Lemon Shortbread £5.50

Chocolate and Orange Parfait

Served on a crisp Almond Praline £5.50

Light Chocolate Mousse

Served on a banana caramel topped with meringue mushrooms. £5.50

Wafer Thin Pancakes

Filled with vanilla ice cream served in a fresh peach sauce laced with schnapps. £5.95

Sticky Toffee Pudding

Served with a rich fudge sauce and topped with vanilla ice cream £5.50

Light and Dark Chocolate Brownie

With a dark chocolate sauce and white chocolate ice cream. £5.95

Brandy Snap Basket

Filled with a vanilla crème patissier and a cornucopia of fresh fruits, finished with a strawberry glaze. £5.75

Selection of Refreshing Ice Creams or Sorbets £4.95

The Ultimate Petite Selection (for two) made in miniature:

Choux Swans, Chocolate and Black Cherry Cheesecake, Raspberry Crème Brûlée, Chocolate Orange Parfait, Chocolate Mousse and Peach Pancake. £13.95

Cheese Board

A selection of English and Continental cheeses and biscuits with grapes Served with homemade fruit cake and pear chutney. £7.95
With port £9.95

Desserts freshly cooked at your table

Crêpe Suzette

Crêpe suzette with orange juice, brown sugar and Grand Marnier liquor £9.50

Banana Flambé

Banana Flambé, vanilla ice cream and banana liquor £9.50

Dessert Wines

125ml 375ml Bottle

Foundstone Raisined Semillon Halve £4.00 £12.50

Ripe and full flavoured, with balanced sweetness; made from late-picked grapes naturally dried on the vine.

Nivole, Michele Chiarlo, Italy - 2010 £15.50

Moscato 100%

A rich, delicate and well-balanced dessert wine from the Muscat grape. Gently sparkling, the fruit dances lightly on the tongue.

Elysium Black Muscat, Quady, USA - 2010 £19.50

Black Muscat 100%

Rich berry flavour and a crystalline aroma of rose petals and lychees.

Coffees

Coffee £2.10

Cappuccino £2.50

Latte £2.50

Espresso £2.00

Double Espresso £2.80

Tea £2.10

Speciality Teas £2.50

Liqueur Coffee £5.30

Liqueurs

Amaretto £3.25

Cointreau £3.25

Tia Maria £3.25

Bailey's (50ml) £3.95

Port (50ml) £3.50

Brandy

Couvoiser(40%) £3.90

Remy Martin VSOP (40%) £4.50

Armagnac (40%) £4.20

Calvados (43%) £4.20

Somerset Cider Brandy (42%) £4.20

Baron de Sigognac Armagnac 10 years (40%) £8.50

Delamaine Grande (40%) £12.00

Frapin Chateaux de Fontpinot (41%) £12.00

Hine Antique XO (40%) £12.50

Menu correct at time of printing. Dishes may vary due to season and all items on our menus are subject to availability.

Unfortunately we cannot guarantee that any of our food is free from nuts or traces of nuts, if you have any specific dietary requirements please speak to a member of staff before ordering. Fish dishes may contain small bones.

All dishes are prepared and cooked fresh to order on the premises so cooking times may vary. All prices include VAT.

Please Note: 10% Service Charge will be added