



# DESSERT MENU

## Tapas Desserts

*Do you fancy three different desserts at the same time?  
Then this is for you! Choose 3 from the list below*

£5.50

### Black Forest in a shot glass

*Layers of chocolate sponge and kirsch cream, with dark cherries and topped with chocolate flakes.*

### Mixed Berry in a shot glass

*A medley of red berries with marbled berry cream, topped with a fresh raspberry.*

### Banoffee in a shot glass

*Fresh banana, caramelized and flambé with rum, topped with a caramel and vanilla Chantilly cream.*

### Profiterole with Caramelized Nuts

*choux pastry filled with a praline cream, topped with caramelized hazelnuts.*

### Blackcurrant and Almond Tart

*Sweet pastry base topped with frangipan cream and fresh blackcurrants.*

### Truffle

*Dark chocolate mousse set in a chocolate sponge base and finished with a dusting of cocoa powder.*

### White Chocolate and Raspberry Cheesecake

*Raspberries and white chocolate drops folded in a plain cheesecake mix, finished with curls of white chocolate and raspberry glaze.*

### Almond and Cinnamon Sponge

*A traditional Spanish dessert of ground almonds and cinnamon*

## Individual Desserts

#### 53 Tarta de Santiago £5.50

*A slice of traditional cake from northern Spain served with vanilla ice cream*

#### 54 Crème catalana £4.65

*Traditional Spanish dessert of caramelised cinnamon flavoured cold custard*

#### 55 Ice creams £1.60/scoop

*Made by Purbeck. These are probably the best ice creams you have ever tasted! Please ask your waiter for the flavours available*

#### 56 Sorbets £1.10/scoop

*Please ask your waiter for the flavours available*