

## PUDDINGS

**BELGIAN WHITE  
CHOCOLATE BRÛLÉE**   
4.95

**APPLE & BLACKCURRANT CRUMBLE**  
With vanilla custard   
5.25

**FROZEN YOGHURT**  
With fresh berries  
4.50

**FRENCH LEMON CURD  
& ALMOND SPONGE**  
With lemon syrup & Italian vanilla gelato   
5.45

**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

## 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

## 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** 

**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 

**SELECTION OF TEAS 1.95**

**HOT CHOCOLATE 2.30**

**AMERICANO 2.10**

**ESPRESSO 1.80**

**CAPPUCCINO 2.30**

**LATTE 2.30**

Contains Nuts 

Contains Seeds 

Vegetarian 

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

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.