

## *Dessert Specialities* £6.25

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### *Popular Classics*

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#### **CHEERY WAFFLE**

topped with hot black cherries, chocolate ice cream and whipped cream

#### **CHOCOLATE FUDGE CAKE**

with cream or vanilla ice cream

#### **CRÈME BRULÉE**

one of the oldest classics

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### *Light & Refreshing*

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#### **FRESH STRAWBERRIES**

with crème vanilla ice cream or cream

#### **MANGO SORBET**

natural, fruity and refreshing sorbet

#### **STICKY TOFFEE CHOCOLAT BOMBE**

toffee ice cream and toffee sauce encased in Belgian chocolate

#### **RASPBERRY & CHOCOLATE TARTLETTE**

filled with dark chocolate ganache and topped with fresh raspberries

#### **ETON MESS**

crushed white meringues, strawberries and whipped cream

#### **MIXED LUXURY ICE CREAM**

chocolate, crème vanilla, strawberry

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### *Hot Desserts*

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#### **BREAD & BUTTER PUDDING**

Old English classic served with hot creamy custard sauce

#### **APPLE TARTE TARTIN**

butter rich, flaky pastry crust topped with caramelised apple slices – served with vanilla ice cream

#### **STICKY TOFFEE SPONGE PUDDING**

dates and black treacle sponge, butter toffee sauce and custard cream

#### **CHERRY BAKEWELL PUDDING**

Individual sponge pudding with morello cherries, raspberry jam and hot custard

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#### FOOD HISTORY

.**Eton mess** is a traditional English dessert consisting of a mixture of strawberries, pieces of meringue and cream, which is traditionally served at Eton College's annual cricket game against the pupils of Harrow School. The dish has been known by this name since the 19th century.

**Crème Bruleè**, literally meaning "burnt cream", the earliest known reference to it appeared in 1691 in Francois Massialot's cookbook

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## *Coffees & after dinner drinks*

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### *Special Coffees £5.95*

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#### **IRISH COFFEE**

fresh coffee, Irish whiskey, double cream float, sprinkled cinnamon

#### **ROYAL COFFEE**

as above but made with Brandy

#### **CALYPSO COFFEE**

same again but made with Tia Maria liqueur

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### *Freshly brewed coffees*

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<b>CUP OF COFFEE</b>	<b>£2.80</b>
<b>CAFFE LATTE</b>	<b>£2.95</b>
<b>VANILLA CAFFE LATTE</b>	<b>£2.95</b>
<b>CAPPUCCINO</b>	<b>£2.95</b>
<b>MACCHIATO</b>	<b>£1.90</b>
<b>SMALL ESPRESSO</b>	<b>£1.80</b>
<b>DOUBLE ESPRESSO</b>	<b>£2.30</b>
<b>CAFFE MOCHA</b>	<b>£2.95</b>
<b>POT OF TEA</b>	<b>£1.70</b>
<b>POT OF DECAFFEINATED COFFEE</b>	<b>£2.75</b>

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### *fine after dinner complements!*

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<b>COURVOISIER V S</b>	<b>£4.90</b>
<b>ARMAGNAC</b>	<b>£4.90</b>
<b>REMY MARTIN V S O P</b>	<b>£6.25</b>

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### *Classic Liqueurs £3.95*

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**GRAND MARNIER - KAHLUA - DRAMBUIE  
SAMBUCCA - TIA MARIA - BAILEYS**

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All spirits and liquors are sold in quantity of 25ml or multiples thereof

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If you have a special dietary requirement or allergy and wish to know the ingredients in your dessert, please ask!

No artificial colourings, we use real fresh or whipped cream

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