

DESSERTS

Rhubarb Crumble Soufflé, custard ice-cream (please allow 15 minutes) **£5.50**

Double Chocolate Torte, mint choc chip ice-cream hazelnut tuille **£5.50**

Banana Pannacotta, caramelised banana, rum syrup **£5.50**

Red Wine Poached Pear, rice pudding and raspberry frangelico **£5.50**

Iced Lemon Mousse Wrapped in White Chocolate, marmalade ice-cream **£5.50**

Three Flavours of Crème Brulé, garibaldi biscuit **£5.50**

Bakewell Tart, almond ice-cream **£5.50**

Selection of British Cheese, chutney and home-made walnut bread **£6.95**



If you suffer from a nut allergy or any other food allergy please alert a member of staff and they will be happy to help guide you through the menu choices.

A discretionary 10% service charge will be added to your bill.

DESSERT WINE AND DIGESTIFS

DESSERT WINE

brown brothers orange muscat & flora
'late harvest', australia 2004 - 10% (50cl.)
£5.25 (125ml) **£19.95** (500ml)

ARMAGNAC

janneau **£3.95**

PORT

cockburns **£2.45**
cockburns 'special reserve' **£2.45**

WHISKY

monkey shoulder
(blend of three single malts) **£3.20**
glenfiddich 15yr solera **£3.40**
glenfiddich 18yr **£4.60**
glenfiddich 21yr
(cuban rum cask finish) **£5.80**

COGNAC

martell **£2.70**
courvosier **£2.95**
remy martin vsop **£3.60**
courvosier xo **£11.00**

COFFEE

espresso, cappuccino, café latte,
macchiato **£2.45**
mocha espresso, hot chocolate **£2.65**
americano **£2.25**

TEA

english breakfast, earl grey,
pure darjeeling, pure assam
all £2.25

SPECIALITY TEA

japanese green, peppermint,
blackcurrant, ginseng and vanilla,
camomile, cranberry, raspberry
and elderflower
all £2.25