

DESSERTS

Caramelized banana cake with hazelnut crumble coconut ice cream	£6.50
White chocolate panacotta and strawberry soup roasted strawberries	£6.50
Hot chocolate fondant pistachio ice cream and soured cherries	£6.50
Coriander marinated pineapple mandarin sorbet, mint tuille	£6.50
Raspberry and lemon curd cheesecake raspberry coulis	£6.50
Crème Brûlée sable Breton	£6.50
Selection of ice cream or sorbet	£5.50
Fresh fruit salad	£6.50
Neal's Yard cheese selection home-made apple and herb chutney	£8.00
HOT DRINKS	
Espresso, cappuccino, caffè latte or mocha coffee	£3.85
Double espresso	£4.00
Dark or medium roast coffee	£3.25
Teas – English Breakfast, Earl Grey, Lapsang Souchong, Darjeeling or Assam	£3.85
Herbal infusions - fresh mint, peppermint, camomile or green tea	£3.85
Organic teas & herbal infusions – English Breakfast, Earl Grey, camomile or peppermint	£3.85
Hot Valrhona chocolate	£4.25

SWEET WINE

	Glass	Bottle
Château Septy 2000 Monbazillac, France	£5.50 75cl	£38.00
Mas Amiel Maury 2005 Maury, France	£7.00 75cl	£44.00
Royal Tokaji Aszu 2003 5 Puttonyos, Hungary	£12.00 50cl	£64.00
Orange Muscat "Essensia" 2005 Andrew Quady, U.S.A.	£6.50 37.5cl	£29.00
Vidal, Ice Wine, Estate Peller Niagara Peninsula, Canada	£14.00 37.5cl	£74.00

PORT

Croft Late Bottle Vintage 2000	£6.50 75cl	£39.00
Fonseca, 10 year old Tawny Port N.V.	£10.00 50cl	£48.00
Taylor's 20 years old Tawny	£12.50 75cl	£72.00

BRANDY

Hennessy Fine de Cognac (40%) Cognac	£8.25
Rémy Martin (40%) Cognac V.S.O.P.	£9.25
Janneau (40%) Bas Armagnac V.S.O.P.	£10.25
Domaine Familial L. Dupont (42%) Calvados hors d'âge, A.O.C. Pays d'Auge	£10.95
Grappa Gaiarine (40%) Grappa di Cabernet, Distilleria Bepi Tosolini	£6.50