

Dessert Menu

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| Chocolate Torte, Grand Marnier Crème Fraîche | £6.00 |
| Apple Sponge Pudding, Custard and Toffee Sauce | £6.00 |
| Poached Plum Millefeuille, Cinnamon Chantilly Cream | £6.00 |
| White Chocolate Panacotta, Orange and Grand Marnier Sauce | £6.00 |
| Tasting Plate for Two, Chocolate Torte, White Chocolate Panacotta, Strawberry Eton Mess and Fruit Sorbets | £11.50 |
| Organic Ice Cream and Fruit Sorbets | £6.00 |
| British and French Cheeses, Grapes, Chutney and Crackers | £7.00 |
| Home Made Chocolate Truffles and Almond Tuiles (for 2) | £6.00 |

Coffee

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| Espresso | £2.00 | Cappuccino | £2.50 | Latte | £2.50 |
| Americano | £2.00 | DbI Espresso | £2.50 | Hot Chocolate | £2.50 |

A Pot of Tea £2.00

Peppermint , English Breakfast , Chamomile , Earl Grey , Lapsang Souchong , Jasmine , Green Tea

Liqueur Coffees £5.50

Irish , Baileys , Amaretto , Calypso , Brandy , Cointreau , Gaelic , Jamaican

Brandys / Liqueurs Served 50ml

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| Amaretto di Saronno | £5.60 | Janneau V S | £6.50 | Courvoisier V S | £6.00 |
| Cointreau | £5.60 | Janneau V S O P | £8.50 | Courvoisier V S O P | £7.70 |
| Grand Marnier | £5.60 | Black or White Sambucca | £5.00 | Courvoisier X O | £17.00 |
| Drambuie | £5.60 | Limoncello | £5.60 | Baileys | £5.60 |

12.5% discretionary service charge will be added to your bill

VAT @20 % is included. VAT no. GB 112 5733 44.

All dishes may contain traces of nuts.

Please note menu may be subject to variation on the day.

Planning restriction – customers are requested to vacate the premises by 11.30pm