

DESSERTS...

Home made Cheesecake

Please ask your server for today's flavour

Torta Tiramisu

Layer of mascarpone cream bound with marsala, coffee scented sponge served with light chocolate glaze

Limoncello Panna Cotta

Chilled cream infused with Limoncello liquor

Profiteroles

Soft choux pastries filled with chantilly cream covered in chocolate

Selection of ice creams

served with a crisp brandy snap

Banoffee tartlet

Sweet pastry case filled with toffee and bananas topped with whipped cream

Hot sticky toffee pudding and butter scotch sauce

Creme anglaise and vanilla ice cream

Affogato

A shot of Amaretto - vanilla ice cream and some espresso - and mix it up!

DESSERT WINE...

Vino Santo

Served chilled

£
4.95

CHEESE BOARD...

Selection of cheeses with chutney, grapes celery & biscuits

Parmigiano Reggiano

A hard cheese matured for 18 months to deliver a fruity nutty flavour

Dolcelatta

A rich and tangy cheese with a soft creamy texture from the piedmont region of Italy

Goats cheese

A firm, crumbly and tangy cheese with a soft edible rind from western France

Applewood

Smoked flavour cheddar cheese

Selection of Ports

3.50

HOT BEVERAGES...

Cappuccino

2.00

Espresso

1.50

Tea

1.50

Latte

2.00

Hot chocolate

2.00

Liqueur Coffee

4.95

liqueur of your choice

Floater Coffee

2.50

Filter Coffee

1.50

