

≡ DESSERTS ≡

£5.95 each

Tangy Lemon Tart

deliciously smooth zesty lemon in a sweet pastry case served with Dorset clotted cream

White Chocolate and Raspberry Pannacotta

sprinkled with freeze dried raspberries, almond biscotti

Salted Caramel Crème Brulee (GF)

scrumptiously smooth brulee with velvety salted caramel & gluten-free lemon shortbread

Double Crunchy Chocolate Cheesecake

heavenly creamy chocolate cheesecake & fluffy marshmallows

Please ask a member of the team for allergen information

≡ AFTER DINNER DRINKS ≡

- Cockburn's Fine Ruby Port (50ml) **£3.35**
- Taylor's Vintage Port (50ml) **£4.00**
- Baileys (50ml) **£4.35**
- Croft (50ml) **£3.35**
- Tio Pepe (50ml) **£3.50**
- Harveys Bristol Cream (50ml) **£3.20**
- Tia Maria (25ml) **£3.40**
- Disaronno Amaretto (25ml) **£4.90**
- Courvoisier (25ml) **£4.50**
- Remy Martin VSOP (25ml) **£5.00**

≡ DESSERT WINE ≡

Chateau Aydie, Pacherenc Du Vic Bilh, South West France

Unctuously rich and honeyed with complex notes of dried fruits, nuts and caramel with a heady orange blossom bouquet.

50cl Bottle **£17.95**

≡ COCKTAILS ≡

£8.50 each

Espresso Martini

Smirnoff Vodka, Tia Maria, Espresso Coffee

Baileys Chocolate Orange

Baileys, Cointreau, Chocolate Crème Liqueur, Angostura Orange Bitters