

DESSERT MENU

Desserts

Banana pannacotta, peanut butter ice cream, banana crisp	6.95
Hot chocolate fondant, cherry sorbet, beetroot syrup	6.95
Chilled apricot rice pudding, warm spring fruit jam, fizzy apricot shot	6.95
Iced hazelnut nougatine, coffee infused biscuits and English strawberries	5.95
Fresh fruit filled brandy snap basket, raspberry sorbet	5.95

Selection of English Cheese from; oxford blue, (blue cheese)

Wealdway (soft goat's cheese)

Lord of the hundreds; (firm ewe's milk cheese)

Tor ;(soft goats cheese with ash)

Quickes (mature cheddar)

Choose 3 for 8.50

All 5 for 10.00

Speciality Coffees

Espresso	Single 2.00	Double 4.00
Latte		4.00
Cappuccino		4.00
Irish		6.95
French		9.95
Calypso		6.95
Americano		4.00

Dessert Wines

Brown Brothers Late Harvest Orange Muscat and Flora, Victoria	12.75
Royal Tokaji Aszu 5 puttonyos	14.50

Armagnac, Cognacs & Calvados

Janneau VSOP	6.00
Hennessy XO	16.00
Boulard	5.00

Ports

Cockburns	3.50
Taylors LBV	4.50
Taylors Vintage	10.00

All spirits and liquors are served as 25ml and multiples thereof.

All dessert wines are served at 125ml

All ports are served at 50ml

Should you have any food allergies or special dietary requirements please inform your waiter

All prices are inclusive of Vat

Food may contain nuts and alcohol

Head Chef Robert Lacey

Restaurant Manager Chris Scott-Taggart