



Desserts

Rhubarb & Custard Millefeuille: Lemon cream, ginger beer sorbet, crème Anglaise	£8.50*
Baked Alaska: Passion fruit, mango, pineapple crisp, mint	£8.50*
Chocolate Fondant: Miso caramel, caramelised banana, Ovaltine ice cream, malt tuile	£8.50**
Cropwell Bishop blue cheese ice cream: Red wine poached pear, vanilla tuile, walnuts	£8.50**
Petit fours with tea or coffee	£7.50

*With glass 'A sticky End' dessert wine £16.00

**With glass Penfolds Father Tawny Port £14.50

PLEASE TELL US IF YOU HAVE ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.

Tea & Coffee

English Breakfast/Earl Grey

Fresh mint/Green/Camomile £2.00

Black coffee; Espresso; Macchiato £2.00

Doubles including; Americano & Flat white £3.00

Latte; Mocha; Cappuccino; Hot chocolate £3.00

Liqueurs (50ml)

Baileys; Amaretto Disaronno; Cointreau, Tia Maria; Sambuca

Drambuie; Grand Marnier; Benedictine, St Germain £6

Liqueur Coffee

Irish (Jamesons); French (Brandy); Italian (Amaretto); Calypso (Tia Maria); Baileys £8

Cognac, Armagnac & Calvados (50ml)

Courvoisier VS £6 or Remy Martin VSOP £7

Remy Martin XO £20

Calvados Morise £7

Armagnac Domaine de Papotte £8