

DESSERTS

Banana, spiced rum and chocolate sundae	6.50
Baked vanilla cheesecake with blackberry compote	6.00
Warm chocolate brownie with candied walnuts and vanilla ice cream	6.95
Baked apple strudel with orange and vanilla custard	6.50
Classic pecan pie with whipped cream	6.00
Marinated fruits and berries with cherry and amaretto sorbet	6.50
Ice cream and sorbet selection	5.50
English Cheddar and Stilton cheese with crackers and chutney	7.00
Truffles and coffee	6.95

DESSERT WINE & PORT

	COUNTRY		125ml	BTL
Zibibbo Passito, Baronazzo Amafi	IT	2013/5	6.50	35.00
Taylors LBV	PORT	2011	8.50	45.00

AFTER DINNER COCKTAILS

Cup of Joe – <i>Stoli, Kahlua, espresso</i>	8.00
Brandy Alexander – <i>Courvoisier, brown cacao, cream</i>	8.00
Toasted Almond – <i>Kahlua, Amaretto, cream</i>	8.00
Salted Karamel Martini – <i>Karamel Stoli, white cacao, cherry</i>	9.00

LIQUEURS all at 7.50

Served as 50ml

Amaretto / Frangelico / Drambuie / Sambuca / Cointreau / Limoncello
Benedictine / Grappa / Tia Maria / Grand Marnier / Kahlua

TEAS AND COFFEES

From 2.25

A DISCRETIONARY 12.5% GRATUITY WILL BE ADDED TO YOUR BILL

Allergies & intolerances: please ask a member of staff about the composition of your meal
when you place your order

