



Home-made Desserts, Cheese's and Coffee

- * **Vanilla Yoghurt Ice Parfait** served with honeyed grapefruit £5.95
- * **Vanilla Cheesecake** served with blackcurrant compote £5.95
- * **Apple, Raspberry and Almond Crumble** served with custard £5.95
- * **Gooseberry Crème Brulee Tart** £5.95
- * **Double Chocolate Brownie** served with vanilla ice cream and toasted marshmallows £5.95
- * **Malibu Pannacotta** served with poached pineapple and mango £5.95
- * **Strawberries and Cream Sundae** fresh strawberries, vanilla and strawberry ice cream with shortbread biscuit crumb, fresh cream and fruit coulis £5.95
- * **Cheese Board** cheddar, brie and stilton served with cheese biscuits, apple, grapes and celery £8.50

£2.00 Supplement on Lunchtime Menu's

- * **Selection of Ice Creams and Sorbet** please choose from vanilla, chocolate, salted caramel, mint choc chip or strawberry ice cream or raspberry, blackcurrant, lemon or mango sorbet £4.95

Coffee's

Liqueur Coffees

Irish, Brandy, kahula, Rum, Baileys, Amaretto, Cointreau, Drambuie £4.95

Freshly brewed coffee (cafetiere)	£2.30	Americano	£2.30	Espresso	£1.90
Double Espresso	£2.90	Cappuccino	£2.40	English breakfast tea (pot for 1)	£1.80
Green Tea, Peppermint Tea, Fruit Teas, Camomile or Decaf Tea	£1.80	Latte	£2.40		

Ports Grant Burge 10yr Old Tawny £4.00 Taylors Late Bottled Vintage Reserve £4.20

Cognacs Courvoisier V.S £3.80 Remy Martin V.S.O.P £4.80
Remy Martin Coeur de Cognac £5.90

After dinner Drinks

Grappa	£4.20	Two Birds After Dinner Mint Vodka	£3.30
Two Birds Sloe Gin	£3.30	Two Bird's Salted Caramel Vodka	£3.30