

DESSERTS 6.95

VANILLA CRÈME BRÛLÉE
Berry compote.

Great with a glass of Monbazillac

MEXICAN RICE PUDDING
with fresh mango and honeycomb.

This is excellently matched by the Pedro Ximenez San Emilio

TIRAMISU
classic tiramisu.

Perfect with a glass of Muscat

SELECTION OF CHEESE
Cornish Gouda, Tunworth, Helford Blue with beetroot chutney and oat biscuits. 8.95

PASSION FRUIT PAVLOVA
baked meringue, passion fruit and whipped cream.

SELECTION OF ICE CREAMS
AND SORBETS
vanilla, chocolate, strawberry, mango, raspberry and blood orange.

MILK CHOCOLATE AND ROSE
CREAM
dark chocolate crisp, baked white chocolate and vanilla ice cream.

DESSERT WINE

CAMPBELLS RUTHERGLEN MUSCAT
(AUSTRALIA) 9.95

MONBAZILLAC, DOMAINE DE GRANGE NEUVE
(FRANCE) 6.95

LUSTAU PEDRO XIMENEZ SAN
EMILIO (SPAIN) 5.25

PORT & DIGESTIFS

QUINTA DE LA ROSA 2010 LBV PORT 5.50

AKASH-TAI SHIRAUME UMESHU SWEET SAKE 5.25

QUINTA DE LA ROSA TONEL NO12,
10 YEAR OLD TAWNY PORT 6.00

LIQUEURS

BAILEYS (50ML) 5.00

GRAND MARNIER 3.65 COINTREAU 3.95

AMARETTO SALIZA 3.95 LIMONCELLO 4.25

SAMBUCA 3.95 ESPRESSO LIQUEUR 3.95

COFFEES from 3.40

ORIGIN COFFEE. BLEND OF 50% BRAZILIAN & 50% COLOMBIAN.
TASTING NOTES OF CHOCOLATE COOKIE, BERRY SYRUP AND PECAN NUTS.
CAPPUCCINO / LATTE / FLAT WHITE / AMERICANO / ESPRESSO

LIQUOR COFFEE 7.00
ESPRESSO MARTINI 9.50