



## **Desserts**

**£4.95 each**

### **Homemade Traditional Tiramisu**

*The name means 'pick me up'.*

*An Italian speciality, made with the finest, darkest ingredients offering a high degree of sophistication and appeal.*

### **Sticky Toffee Pudding served warm with ice cream**

*An absolute classic winter warmer, delicious and substantial but we bet there won't be a spoonful left on the plate!*

### **Chef's Special Cheesecake**

*A fashionable dessert, light and lively with a satisfying density that never fails to please.*

### **Chocolate & hazelnut mousse**

*Delectably smooth and tasty and so light it could fly off the plate.*

### **Cheese board- a variety of Fine English & Continental cheeses**

*A selection of fine cheeses to suit your taste trimmed with a fruit garnish and a selection of savoury biscuits.*

### **Fresh fruit platter**

*A platter of well balanced fresh ripe fruits with immensely delicious tropical fruit flavours.*

### **Ice Cream – Chocolate or Vanilla or Strawberry**

*Capture the flavours of our luscious ices, served all year round.*

### **Sorbets – Lemon or Orange**

*A refreshing iced fruit dessert of a finely crushed texture with bursts of fresh citrus.*



## *Coffee and Tea*

Coffee	£ 2.20
Cappuccino	£ 2.80
Espresso	£ 2.00
Large Espresso	£ 2.80
Latte	£ 2.50
Tea	£ 2.00
Liquor Coffee	£ 4.95

A choice of Brandy, Tia Maria or Whiskey

## *A Selection of Fine Liquors*

Remy Martin XO	£ 8.00
Remy Martin VSOP	£ 4.00
Lagavulin	£ 4.00
Vintage Port	£ 4.00
Amaretto	£ 2.80
Grand Marnier	£ 3.00
Sambucca	£ 2.80
Montenegro	£ 3.00
Jagermeister	£ 3.00