

Dessert Menu



Desserts

BISCOFF AND MISO CARAMEL CHEESECAKE (VEA)	11.50
<i>Creamy cheesecake with a Biscoff and miso caramel twist, topped with caramelised banana and salted caramel ice cream.</i>	
CHOCOLATE FONDANT (V)(GF)	9.50
<i>Warm chocolate fondant with a gooey centre served with honeycomb ice cream and a drizzle of chocolate sauce.</i>	
VANILLA PANNA COTTA (V)(GF)	7.50
<i>Creamy panna cotta served with macerated strawberries, mint, meringue, and a scoop of strawberry ice cream.</i>	
CLEMENTINE TART (V)	8.50
<i>A zesty tart served with a scoop of rich chocolate ice cream and drizzled with dark chocolate sauce.</i>	
RASPBERRY DELICE (V)	8.50
<i>A raspberry delice served with white chocolate pearls, raspberry compote, and refreshing raspberry sorbet.</i>	
SELECTION OF ICE CREAM 3 SCOOPS	7.00
<i>Choose from dark chocolate (VE), salted caramel (VE), vanilla (VE) strawberry or honeycomb ice creams, passionfruit (VE) or raspberry sorbet (VE).</i>	
SELECTION OF BRITISH CHEESES (V)(GFA)	12.75
<i>An assortment of Barber's vintage cheddar, Clawson blue stilton and Cornish brie, accompanied by sourdough biscuits, apple slices and caramelised onion chutney.</i>	

Smaller Temptations

SALTED CARAMEL TRUFFLES (GF)	2.50
AFFOGATO (VE)(GF)	4.95

A classic Italian treat of a single espresso and a scoop of vanilla ice cream.

After Dinner Drinks

ESPRESSO MARTINI	12.00	AMERICANO	3.90
<i>A smooth blend of vodka, coffee liqueur and espresso.</i>		<i>Add a little luxury to your coffee with:</i>	
OLD FASHIONED	12.00	JAMESON IRISH WHISKEY	6.00
<i>A classic mix of bourbon whiskey and bitters, garnished with orange.</i>		DISARONNO AMARETTO	5.70
TAYLOR'S FINE TAWNY PORT	6.00	KAHLÚA COFFEE LIQUEUR	6.00
<i>Rich and smooth, with notes of dried fruit and subtle oak.</i>		HOT CHOCOLATE	3.85
PALAZZINA MOSCATO PASSITO, ITALY (VE)	10.00 (100ML) 28.00 (37.5CL)	<i>Add a splash of Baileys Irish Cream</i>	
<i>A beautifully sweet and fragrant dessert wine, offering rich notes of honey and apricot.</i>			

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (VEA) VEGAN ALTERNATIVE AVAILABLE (GFA) GLUTEN FREE ALTERNATIVE AVAILABLE (GF) GLUTEN FREE
Allergen details: All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.