



Dessert

Yogurt and Orange Mousse, Peach Coulis and Apricot Sorbet	£5.25
Chocolate Fondant with Baileys Ice Cream (allow 15min cooking time)	£5.25
British and French Cheeses with Homemade Bread, Grapes and Red Onion Marmalade	£7.25
Pistachio Parfait, Red Fruit Coulis and Bitter Chocolate ice cream	£5.50
Apple Tatin, Caramel Sauce and Calvados Crème Fraiche	£4.75
Homemade Crème Brulée	£5.50
Sorbet or Ice Cream Selection	£4.50

Happy Ending

Cognac, Ragnaud Sabourin VSOP	£3.75
Calvados, Dupont +17yrs	£7.50
Armagnac, Delord Hors D'Age	£6.50
Islay Whisky, Ardbeg 10yrs	£4.00
Speyside Whisky, Glenfiddich 18yrs	£5.00
Santa Tereza 1976	£4.50
Pear Eau de vie	£4.00

Ask to our staff for the full bar list with over 200 spirits and liqueurs

Sweet & Fortified Wine

Niepoort, LBV, Portugal	£6.75
Niepoort, Tawny 10Yrs, Portugal	£7.75
Pineau des Charentes, France	£4.00
Pedro Ximenes Hidalgo, Jeres, Spain	£5.75
Coteaux du Layon, Domaine Philippe 2006, France	Delescaux, £6.00
Muscat de Rivesaltes, Dom des Chênes Roussillon, 2005, France	£6.25
Sauternes, Clos de l'Abbeilley	£7.25

Glass

Hot Beverages

Espresso (£2.00)	£2.25
Double Espresso	
Ristretto (£2.00)	
Cappuccino	
Latte	
English breakfast Tea	
Earl Grey Tea	

Some of our dishes may contain nuts, for more information – please ask our staff

10% Service Charge will be added to a table of 5 or more