

DESSERT MENU 5.95

RASPBERRY & WHITE CHOCOLATE DELIGHT

Filled with delicate bavarois and fresh raspberry glaze

WHITE CHOCOLATE & BAILEYS TART

With a dark chocolate glaze

BELGIAN CHOCOLATE TARTE

Belgian chocolate, pecan and caramel

PASSIONFRUIT, MANGO & GINGER CHEESECAKE

Rich passionfruit cheesecake filled with mango set on a ginger crumb base

DARK BELGIAN CHOCOLATE BROWNIE (GF)

Served with either cream or ice cream

TIRAMISU

Layers of coffee infused lady fingers with a rich mascarpone cream

ICE CREAM 2.00 per scoop

Choice of vanilla, strawberry or chocolate

CHEESEBOARD 7.95

An assortment of cheeses served with biscuits and a shot of port

COFFEE, TEA & HOT CHOCOLATE

ESPRESSO single 1.90 / double 2.30

AMERICANO 2.00

CAPPUCCINO 2.70

LATTE 2.70

MACCHIATO 2.40

MOCHA 2.90

Syrup flavourings 50p
(vanilla, caramel, chocolate)

POT OF TEA 2.00

(Green, Earl Grey, Breakfast)

HOT CHOCOLATE 2.80

LIQUEUR COFFEE 5.25

IRISH - Whiskey

FRENCH - Cognac

BAILEYS - Irish cream

CALYPSO - Dark rum & Kahlua

RUSSIAN - Vodka

CORRETTO - Grappa

MONKS - Frangelico

MOZART - White or milk chocolate