



Homemade Desserts

AFFOGATO

Vanilla ice cream, a home baked cookie and a shot of espresso

£6.50

Add a shot of your favourite liqueur for £2.50

WARM CHOCOLATE FONDANT

Caramel sauce, brownie and meringue crumb, served with a scoop of vanilla ice cream

£7.85

RASPBERRY TRIFLE (N)

Classic trifle with fresh raspberries, jelly, custard and chantilly cream

£7.25

SALTED CARAMEL WAFFLE

Sweet waffle with salted caramel ice cream, drizzled with toffee sauce and finished with salted caramel pieces

£7.50

DOUBLE CHOCOLATE WAFFLE

Sweet waffle with double chocolate ice cream, drizzled with a rich chocolate sauce and chocolate shavings

£7.50

APPLE AND PEAR TART

Served with vanilla

ice cream

£7.50

CHEESE BOARD

Dorset bomber cheddar, Somerset brie, Lincolnshire blue with plum and apple chutney along with traditional accompaniments

£8.50

ICE CREAM & SORBETS

Salted caramel, strawberries & cream, mint choc chip, vanilla bean, double chocolate

Lemon, raspberry and mango sorbet

£2.50 per scoop

Coffee with a kick

AMARETTO LATTE

Disaronno, steamed milk and espresso

TIA MARMALLOW

Tia Maria, steamed milk, espresso, topped with mini marshmallows

BAILEYS LATTE

Baileys, steamed milk and espresso

HAZELNUT LATTE

Frangelico, steamed milk and espresso

IRISH COFFEE

Jamesons whisky, long espresso, brown sugar, topped with double cream

HOT CHOCOLATE ORANGE

Cointreau and chocolate, topped with mini marshmallows

BAILEYS HOT CHOCOLATE

Baileys and hot chocolate, topped with mini marshmallows

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Vodka, Tia Maria, espresso and cream

HAZEL CREAM

Frangelico, Kahlua and cream