

After Dinner Drinks

Grand Marnier	£3.80	Drambuie	£3.80
Cointreau	£3.80	Amaretto	£3.80
Baileys	£3.80	Tia Maria	£3.80
Sambuca	£3.80	Grappa	£3.80
Strega	£3.80	Lucano	£3.80
Benedictine	£3.80	Limoncello	£3.80

Port 50ml

Sandeman Ruby	£3.80	Taylors 1st Reserve	£3.80
Graham's LBV	£3.80		

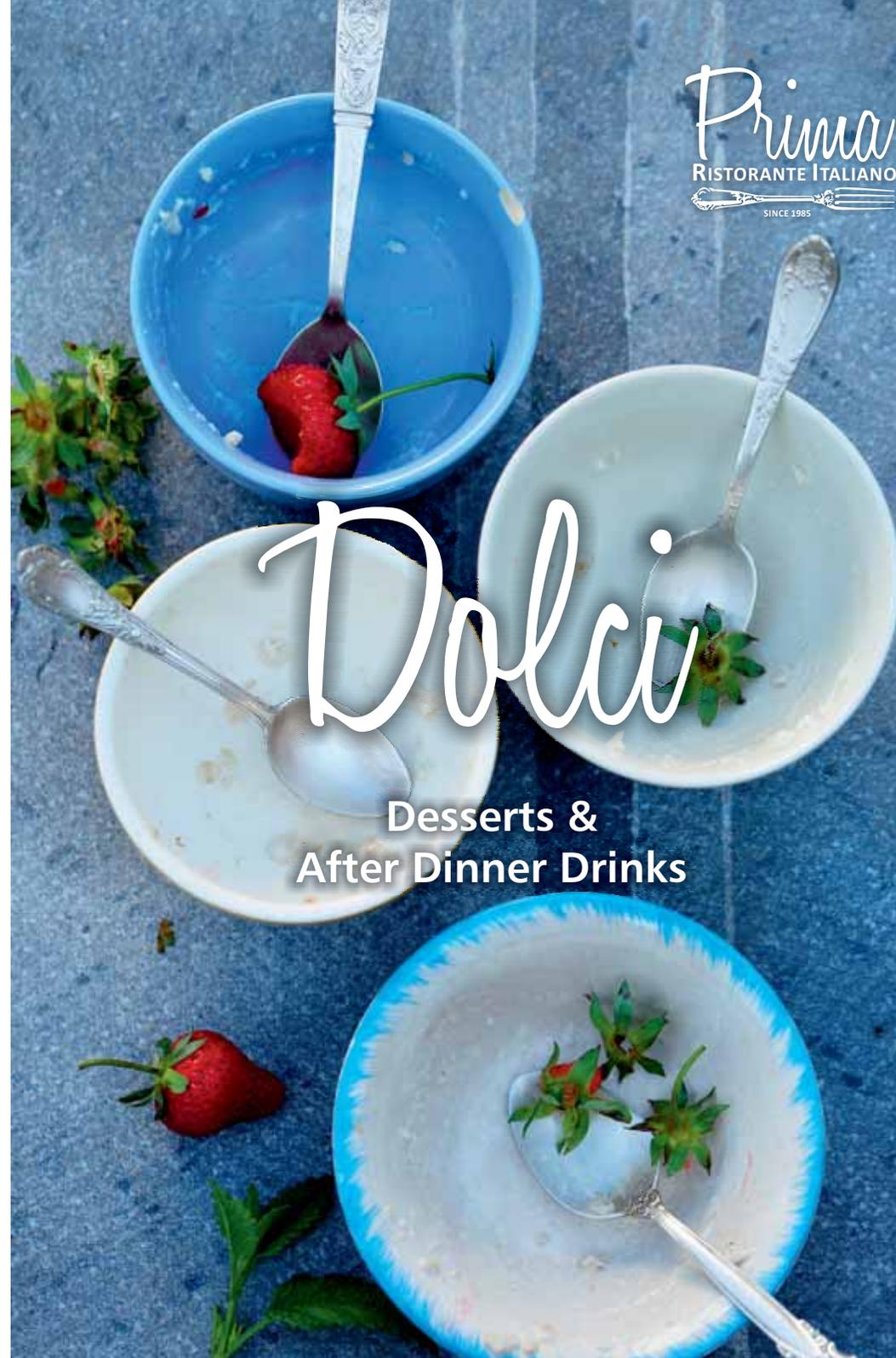
Brandy

Courvoisier	£3.60	Grand Armagnac	£4.50
Calvados	£3.80	Vecchia Romagna	£4.50
Remy Martin VSOP	£4.10	Martell VS	£4.50
Hennessy 'Very Special'	£4.70		

Dessert Wines 50ml

Muscat de Beaumes de Venise	£3.90
Vinto Santo 'Nistri'	£3.50

16% vol Vino Liquoroso - perfect with dessert



Dolci

FANTASIA DI MENTA (V) Mint chocolate ganache swirls with a mint green mousse topping on a chocolate truffle layer with a bourbon crumb biscuit & ice cream	£5.75
FLUTE AL LIMONCELLO Fresh ice cream with swirls of lemon liqueur sauce	£5.90
TIRAMISU 'BINDI' From the world-wide acclaimed patisserie, an amaretto & coffee soaked sponge with a light mascarpone & cream filling	£5.70
AFFOGATO CON AMARETTO (V) Two scoops of vanilla ice cream, espresso coffee with a splash of Amaretto di Saronno liquor	£5.75
CREME BRÛLÉE Homemade & delicious	£5.60
CHOCOLATE FUDGE CAKE (V) Served with ice cream or cream	£5.65
PANNA COTTA & SORBET Vanilla, milk & cream mousse with raspberry sorbet	£5.85
CHOCOLATE MOUSSE (V)	£5.60
GIN FIZZ & ELDERFLOWER CHEESECAKE (GF, V) Gin, lime & elderflower cheesecake on a gluten free biscuit base with a lime flavoured glaze, golden sugar flakes & ice cream	£5.90
GLUTEN FREE CHOCOLATE FUDGE CAKE (GF, V) With a raspberry sorbet	£5.85
GELATO (ICE CREAM) (GF, V) A selection of award-winning ice creams from 'Brymor'. Vanilla, mint choc chip, strawberry, rich chocolate, banana & mango, praline & pecan, raspberry sorbet	£1.85
COPPA BANANA Fresh banana with vanilla & praline ice cream, topped with whipped cream, almonds, chocolate & salted caramel sauce perfect for sharing	£6.10

ALL DISHES MAY CONTAIN TRACES OF NUTS

Coffee

Available with regular or decaffeinated beans

CAFÉ LATTE Espresso with lashings of steamed milk	£3.00
AMERICANO or NERO Large espresso topped with hot water	£2.50
DOPPIO Double espresso	£2.90
MACCHIATO Espresso with a dash of milk	£2.80
CAPPUCCINO Espresso with milk & plenty of froth	£3.00
ESPRESSO Short, black & strong	£2.50
CORRETTO Espresso with a dash of liqueur of your choice	£3.70
MOCCACINO Espresso with chocolate & steamed milk	£3.60

Tea

English	Peppermint
Earl Grey	Green
Camomile	Decaffeinated
Lemon & Ginger	

All £2.70

Hot Chocolate

£3.50

Liqueur Coffee

All £6.50

CAFÉ PARISIEN Martell VC Cognac, brown sugar & dark, roasted coffee with a topping of delicious fresh cream... perfect!
RUSSIAN COFFEE A blend of Russian vodka & freshly made coffee covered with cream - a truly warming experience
CALYPSO COFFEE Tia Maria, fresh hot coffee, brown sugar, topped with fresh cream - a delicious coffee liqueur
CARIBBEAN COFFEE Lamb's Rum, brown sugar & dark roasted coffee with a topping of fresh cream - delicious!
IRISH COFFEE The classic blend of Jameson Irish Whiskey & freshly made coffee, with or without brown sugar & plenty of cream floated on top
IRISH CREAM COFFEE A perfect marriage of Baileys Irish Cream & steaming hot coffee with thick cool cream floated on top
HAZELNUT COFFEE Delicious Frangelico hazelnut liqueur with hot filter coffee & plenty of cool cream floated on top, without brown sugar
ITALIAN COFFEE Disaronno Amaretto with strong hot coffee, topped with lightly shaken or whipped cream, brown sugar to sweeten
COINTREAU COFFEE An exquisite blend of freshly made coffee & Cointreau, with or without brown sugar & smothered in cream

HIGHLAND COFFEE Piping hot coffee in a glass with Famous Grouse Scotch whisky, a sprinkle of brown sugar, covered in a thick coating of cool cream
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