

After Dinner Drinks 50ml

Grand Marnier	£4.95	Drambuie	£4.80
Cointreau	£4.95	Amaretto	£4.95
Baileys	£3.95	Tia Maria	£4.50
Sambuca	£4.95	Grappa	£4.95
Strega	£4.95	Lucano	£4.95
Benedictine	£4.95	Limoncello	£4.95
Frangelico	£4.95	Sambuca	£4.95

Port 50ml

Sandeman Ruby	£4.30	Taylors 1st Reserve	£4.30
Graham's LBV	£4.30		

Brandy 25ml

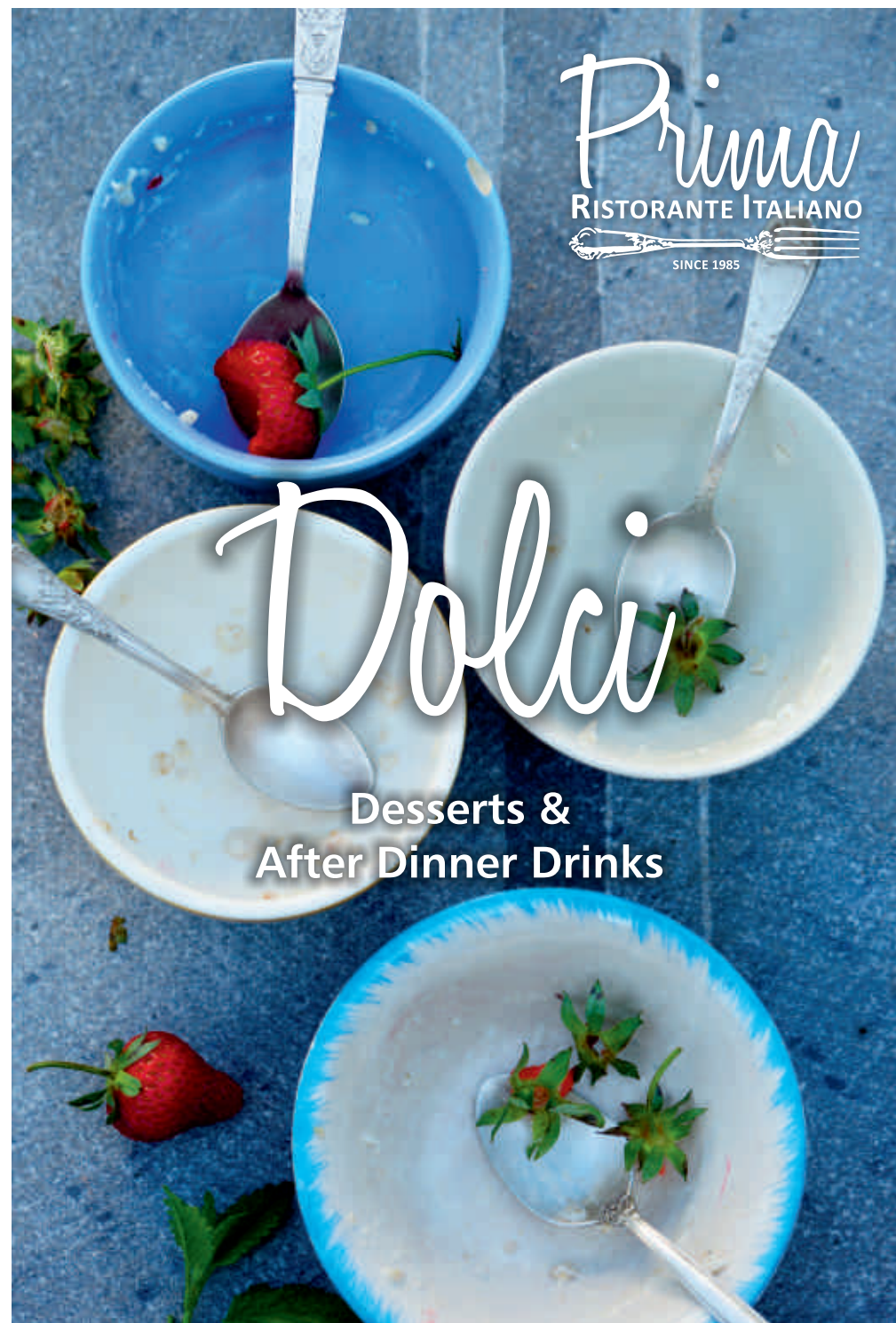
Courvoisier	£3.30	Grand Armagnac	£3.95
Calvados	£3.95	Vecchia Romagna	£3.95
Remy Martin VSOP	£3.95	Martell VS	£3.95
Hennessy 'Very Special'	£4.10		

Dessert Wines 50ml

Muscat de Beaumes de Venise	£4.90
Vinto Santo 'Nistri'	£4.90

16% vol Vino Liquoroso - perfect with dessert

Issued 20th Dec 2021



Dolci

GOOSEBERRY & APPLE TREACLE CRUMBLE TART £6.60

A truly distinctive & warming whole fruit gooseberry & bramley apple centre, surrounded by a crumble tart with cream or custard

FLUTE AL LIMONCELLO £6.90

Fresh ice cream with swirls of lemon liqueur sauce

TIRAMISU 'BINDI' £6.40

From the world-wide acclaimed patisserie, an amaretto & coffee soaked sponge with a light mascarpone & cream filling

AFFOGATO CON AMARETTO (V) £6.50

Two scoops of vanilla ice cream, espresso coffee with a splash of Amaretto di Saronno liquor

CREME BRÛLÉE (GF) £6.10

Homemade & delicious

CHOCOLATE FUDGE CAKE (V) £6.30

Served with ice cream or cream

PANNA COTTA & SORBET £6.40

Vanilla, milk & cream mousse with raspberry sorbet

FORESTA NERA £6.50

Black Forest Cake - chocolate sponge topped with layers of chocolate & Chantilly cream, stuffed with Amarena cherries, served with ice cream or cream

TORTA ROCHER £6.50

Chocolate, vanilla & hazelnut praline mousse topped with gianduia (ground hazelnuts & chocolate) with ice cream or cream

GLUTEN FREE CHOCOLATE FUDGE CAKE (GF, V) £6.30

With a raspberry sorbet

GELATO (ICE CREAM) (GF, V) £1.85

A selection of award-winning ice creams from 'Brymor'. Vanilla, mint choc chip, strawberry, rich chocolate, banana & mango, raspberry sorbet

COPPA BANANA £6.80

Fresh banana with vanilla ice cream, topped with whipped cream, almonds, chocolate & salted caramel sauce perfect for sharing

Coffee

Available with regular or decaffeinated beans

CAFÉ LATTE £3.10
Espresso with lashings of steamed milk

AMERICANO or NERO £2.70
Large espresso topped with hot water

DOPPIO £3.30
Double espresso

MACCHIATO £2.80
Espresso with a dash of milk

CAPPUCCINO £3.30
Espresso with milk & plenty of froth

ESPRESSO £2.80
Short, black & strong

CORRETTO £4.10
Espresso with a dash of liqueur of your choice

MOCCACINO £3.60
Espresso with chocolate & steamed milk

Tea

All £3.00

English Peppermint
Earl Grey Green
Camomile Decaffeinated
Lemon & Ginger

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