

# HOMEMADE DESSERTS

Apple & Almond tart, miso-butterscotch sauce, hazelnuts, salted caramel ice cream / £8.50

Dulce de leche cheesecake, mixed berry compote / £8.50

Chocolate caramel brownie, vanilla ice-cream / £8.50

Sticky toffee pudding, toffee sauce, vanilla ice cream / £8.50

Classic Italian Affogato - two scoops of vanilla ice cream, espresso / £8.50

Poached pineapple, vegan ice cream & vegan caramel sauce / £8.50

Selection of Continental cheeses with fruit, celery & quince jelly / £10.50

Mövenpick of Switzerland all natural Ice Cream - three scoops / £8.50  
*choose from:* Vanilla, Swiss Chocolate, Mint Chocolate, Rum & Raisin, Pistachio, Strawberry, Caramelita (sweet pieces of caramel in a rich creamy ice cream)

Mövenpick of Switzerland all natural Sorbet - three scoops / £8.50  
*choose from:* Passion Fruit & Mango or Raspberry

## Dessert Wines

Glass of Moscato Passito, Doc, 2015 - 125ml / £7.50

Glass of Italien Visciolata, a Cherry infused Wine from Le Marche Region - 125ml / £7.50

Glass of Chateau Dudon, Sauternes 2015 - 125ml / 9.50

## Port

Taylor's LBV - 50ml / £6.50

Taylor's Vintage 2013 - 50ml / £9.50

## Coffee

Single Espresso, Filter coffee, Cappuccino, Latte, Single Macciato / £3.00

Mocha, Hot Chocolate, Double Espresso, Decafinated, Double Macciato / £3.50

## Tea

English Breakfast, Earl Grey, Green tea, Peppermint, Fresh Mint infusion,  
Cranberry & Raspberry, Camomile / £3.00

## Armagnacs (35ml)

Armagnac Domaine des Cassagnoles - 5 years / £7.50

Armagnac Domaine des Cassagnoles - 10 years / £9.50

Armagnac Domaine des Cassagnoles - XO / £17.50

## Cognac (35ml)

Hennessy - X.O. / £17.50

Remy Martin - V.S.O.P. / £9.50

Remy Martin - X.O. / £17.50

Calvados (35ml) - Henry Querville / £7.50

Eau de Vie (35ml) La Vieille Prune, Kirsch, Grappa / £6.50