

## Dessert Menu

### All £8

#### Cheesecake of the Day (V)

Served with chefs choice of ice cream or sorbet

#### Belgian Waffle & Chocolate Brownie (V)

Chocolate sauce, chocolate soil & vanilla ice cream

#### Sticky Toffee Pudding (GF,V)

Butterscotch sauce & vanilla ice cream

#### Chocolate Mousse (GF\*)

Chantilly cream, fresh berries, chocolate shards & sable biscuit

#### Toffee Apple Crumble Tartlet (V)

Apples stewed in cider & caramel, oatly crumble topping, spiced apple gel, caramel sauce & clotted cream ice cream

#### Mango Panna Cotta (GF\*)

Rhubarb compote & crushed gingernuts

#### Selection of Ice Creams & Sorbets (GF\*0, V\*,VG\*)

£2.5 per scoop

Served on a homemade crumb

## To Finish off...

#### 10yo Vintage Taylors Port (50ml) £6

Smooth & silky on the palate, full of ripe, figgy, jammy flavours which persist long on the finish

#### Muscat de St Jean de Minervois, Domaine Les Tailhades (100ml) £6

Honey & Apricot flavours in a luscious, full body with a decent kick of alcohol

#### Pedro Ximenez Triana Hidalgo Sherry (50ml) £6

Rich & smooth, deep dark & sweet. Almost like sticky toffee pudding in a glass

#### Espresso Martini £9

After dinner cocktail consisting of Smirnoff Vodka, Kahlua coffee liqueur & espresso shaken over ice

#### Snickertini £9

Rum & chocolate liqueur, amaretto, chocolate baileys, toffee vodka & espresso shaken over ice

#### Carajillo £8

Traditional digestif in Mexico & Spain, Liquor 43 & espresso shaken over ice

#### Affogato £6.5

A ball of vanilla ice cream with a shot of espresso

#### Liqueur Coffees £8

(50ml Measure)

Irish (Jamesons), French (Courvasier), Parisienne (Hennessy), Calypso (Tia Maria), Baileys (Chocolate/Original), American (Jack Daniels), Scottish (Drambuie), Friars (Frangelico)

Please let us know if you have any allergies or dietary requirements as not all ingredients are listed on each dish, we usually have alternatives available