

TIME FOR PUDDING



SAMPLE MENU

ALL OUR DISHES ARE COOKED FRESH TO ORDER SO THERE MAY BE SOME CHANGES TO THE MENU BELOW

- Chocolate brownie with vanilla ice cream and chocolate sauce 6.00
- Pavlova meringue with fresh fruit and vanilla ice cream 6.00
 - Apple & plum crumble with custard 6.00
 - Raspberry & coffee parfait with raspberry coulis 6.00
- White & dark chocolate terrine with raspberry coulis 6.00
 - Crème brulée with fresh strawberries 6.00
 - Ice cream tub 2.00
- Manchego cheese with membrillo, celery and biscuits 9.00
 - Selection of cheese, celery and biscuits 9.00

COFFEE & TEA

- Cappuccino 2.70 Latte 2.80 Espresso 2.00 Filter 2.00
- Chai Spiced Latte 3.00 Café Mocha 3.00
- Extra shot 0.50 Soya milk in preference to semi-skimmed 0.40
- Fresh mint tisane 2.50

LUXURY CHOCOLATE STICKS with hot milk 4.00

- Pure and delicate MILK chocolate
- Made using bitter DARK chocolate fondant
- CHILI dark chocolate infused with fiery chili peppers
- White chocolate with natural VANILLA

DESSERT WINES

MOSCATO D'ASTI, MONCUCCO DOCG, FONTANAFREDDA Italy 5.5%
Delicately balanced with a youthful, lively pettiance. Refreshing and dangerously easy to drink.
125ml 5.00 50cl 18.00

MUSCAT DE SAINT JEAN DE MINERVOIS, BARROUBIO France 15.2%
Sweet, rich and powerful with intense nose of grapes, pear, rose petals and citrus.
125ml 7.00 37.5cl 21.00

NOBLE MUD PIE VIOGNIER ROUSSANNE, D'ARENBERG Australia 7.3%
Notes of apricot nectar, ginger, yellow peach blossom and dried citrus peel.
This wine is spectacularly luscious and flavour packed.
125ml 8.00 37.5cl 22.00

All our dishes are homemade and freshly cooked to order. No microwaves in our kitchen!
Please inform us of any allergies or dietary requirements.