



## Desserts

Sticky toffee pudding, caramel sauce, vanilla ice-cream 8.95 V, GF-R, VE-R

Chocolate & Marshmallow Rocky Road, Amaretto Ice-Cream, Roasted Almonds 10.95  
GF-R

Autumn Berry & Cinnamon Apple Crumble, crème anglaise 8.85 V

Classic vanilla Crème Brûlée, vanilla shortbread 8.95 V, GF-R

Mixed berry pavlova, Chantilly cream, berry compote 8.95 V, GF-R

Warm chocolate chunk cookie, chocolate ice cream, lashings of chocolate sauce 8.25 V

Affogato & Cantuccini, flavoured with fruit, nut & chocolate 7.95 V, *Decaf Available on Request*  
Add a liqueur: Amarula, Bailey's, Disaronno, Cointreau, or Kahlua 4.80

"Espresso Martini-gato", Kahula, Vodka, Espresso, Cantuccini, Vanilla Ice-cream 12.95 V, GF-R, VE-R, DF-R

Selection of artisan cheese, fig relish, fruit, biscuits 11.95

Ice-cream & sorbet - One scoop 2.65 three scoops 7.25

- Vanilla VE-R, GF-R
- Strawberry GF-R
- Chocolate GF-R
- Mango Sorbet VE-R, GF-R
- Raspberry Sorbet VE-R, GF-R
- Blackcurrant Sorbet VE-R, GF-R

## Liqueur Coffee

French Coffee, Courvoisier VS, cream 8.45

Calypso Coffee, Kahlua, cream 8.45

Irish Coffee, Jameson's, cream 8.45

*Decaf Available on Request*

## Dessert Wines

Fonseca Port, full-bodied and firm 75ml 4.75

Pedro Ximenez, intense and sweet 75ml 4.95

Moscato D'asti, notes of acacia honey and apricot 75ml 5.25

Sauternes, fresh and light 75ml 7.50

V: Vegetarian, VE-R: Vegan on request, GF-R: Gluten-free on request, DF-R: Dairy-free on request

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross-contamination may occur.