Desserts

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

Chef's Crumble, crème anglaise *8.85 V Swap crème anglaise for vanilla ice-cream +1.25*

Bread and Butter pudding, creme anglaise 8.85 V

Skipper Sundae of the day *9.95*

Bueno "inspired" Choux Bun, Milk Chocolate Mousse, Roasted Hazelnuts & Dark chocolate sauce 10.95

Classic Vanilla Crème Brulé, vanilla shortbread 8.95 \I, 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 *8.75*

Calypso Coffee, Kahlua, cream *8.75*

Irish Coffee, Jameson's. cream *8.75*

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.

Sample