

# DESSERTS, LIQUEURS AND COFFEES

### **DESSERTS**

#### **STRAWBERRIES & CREAM**

English strawberries, marshmallow, crisp meringue, Chantilly, basil gel £6.95

## **BANANA PARFAIT**

Caramel sauce, honeycomb, gingerbread, honey & chocolate ganache £5.95

#### **LEMON TART**

Glazed lemon tart, toasted meringue, raspberry sorbet £5.95

## TRIO OF RHUBARB

Rhubarb crème brûlée, poached rhubarb, rhubarb sorbet £6.50

## **TORTE**

Dark chocolate torte, pistachio ice cream, praline crisp £6.50

#### **ASSIETTE OF CHEF'S DESSERTS**

Chef's selection £7.50

#### CHEF'S CHEESE SELECTION

Local & British, home-made chutney, celery, frozen grapes, biscuit selection £7.50

## WITH A 50<sup>ML</sup> GLASS OF TAYLOR'S PORT

£9.95

Please allow 15-20 minutes for your dessert to be freshly prepared.

## ADD A 100ML GLASS OF DESSERT WINE TO YOUR ORDER FOR £2.50

## **DESSERT WINE**

## **QUADY ESSENTIA**

#### California, Orange Muscat

Vibrant orange in colour, it delivers sweet oranges and apricots on the palate. Bitter sweet marmalade balanced with fine acidity 100ml £3.50

## **QUADY ELYSIUM**

## California, Black Muscat

Magenta in colour and aged for 3 months in French oak barrels, Elysium is like summer pudding in a glass 100ml £3.50

## **PORT** (50ml)

TAYLOR'S LBV PORT

£3.00

**TAYLOR'S 10YR OLD TAWNY** 

£4.00

**TAYLOR'S 20YR** MARTELL **OLD TAWNY** 

£5.00

£3.00

COURVOISIER

£3.50

# COGNAC (25ml)

**HENNESSY FINE** 

£6.50

**REMY MARTIN XO** 

£7.50

## **COFFEE & TEA**

**AMERICANO** £1.95

**MOCHA LATTE** £2.45

**LATTE** £2.30

TEA (VARIETIES) £1.60

**ESPRESSO** £1.80

CAPPUCCINO £2.10

**FLOATER COFFEE** £2.95

LIQUEUR COFFEE £4.50