

DESSERTS

Homemade Baklava
topped with pistachio
7.95

Homemade Bread & Butter Pudding
served with custard
7.95

Home Fresh Mixed Fruit Crème Brûlée
7.45

Plain Baked Traditional Cheesecake
served with wild strawberry,
blueberry sauce and fresh cream
7.95

Warm Pecan Pie
served with fresh cream or custard
7.95

Homemade Apricot, Apple & Almond Crumble
served custard or with fresh cream
7.95

Warm Chocolate Brownie
with ice cream
7.95

Hanky Panky Chocolate Cake
served with fresh cream
(dangerously tasty)
7.95

Banana Split
with honey, nuts and mixed ice cream
7.95

Profiteroles Scuro
served with fresh cream
7.95

Banoffee Pie
topped with fresh bananas and toffee sauce
7.95

Selection of Ice Creams or Sorbets
vanilla, chocolate, stawberry & lemon, mango, raspberry
7.95

Cheeses Board
cheeses, chutney & biscuits
14.95

Also special desserts every week
Please check with your table attendant

(dessert can be served with ice cream with 2.45 extra charge)
(extra cream or custard can be served with 2.45 extra charge)

Birthday Cake

wet chocolate cake served with fresh cream, candle and sparkle
9.95

DESSERTS WINE

ROYAL TOKAJI LATE HARVEST, HUNGARY 100ml **6.95** 50cl **29.95**
Delicious complexity and richness, with
characters of fresh and dried apricots, orange
blossom and runny honey.

COFFEE AND LIQUEUR COFFEES

Filter	3.45
Espresso	2.95
Double Espresso	3.75
Cappuccino	3.95
Cafe Latte	4.45
Macchiato	3.25
Double Macchiato	4.25
Hot Chocolate	4.75
Mocha	4.95
Flat White	4.25
Floater Coffee	4.95
Irish Coffee	7.95
Liqueur Coffees	7.95
Turkish Coffee	3.45

We can also serve selection of other coffees on request.

TEAS

Turkish Tea	1.55
Breakfast Tea (pot)	2.75
Early Grey Tea (pot)	2.75
Apple Tea	1.95
Lemon Tea	1.95
Fresh Mint Tea	2.95
Tea with Fresh Mint Leafs	2.95
Honey Tea	3.45
Herbal Infusions (pot)	2.95

BRANDY, PORT & LIQUEURS

A selection of fine brandy's, ports and after
dinner liqueurs are available from **4.45**