

DESSERTS

- Amaretti & chocolate tart with marmalade mascarpone 5.95
Baileys brioche bread & butter pudding with custard 5.45
Chocolate fondant, pistachio ice cream and hazlenut praline 5.95
Banana pannacotta with coffee caramel sauce 5.95
Cheeses, biscuits, celery, fruit and chutney 8.45
Spiced apple, quince & ginger crumble with vanilla ice cream 5.25
Selection of Italian ice cream, sorbet and cookie 6.25
Made for sharing: hot chocolate & orange fondue with mango, strawberries, pineapple, marshmallows and bananas 9.95

COFFEES

Our coffees are fair trade and organic. The Columbian filter coffee has a smooth well rounded and nutty flavoured taste. The espresso is from a co-operative in Java and is a rich full bodied coffee. Both are made with 100% Arabica beans

Filter 2.25, Espresso 2.25/2.95

Latte 2.95, Cappuccino 2.95

TEAS

Breakfast 2.00, Peppermint 2.25

Camomile 2.25, Fruit Teas 2.25

PORTS • PUDDING WINES

Cockburns Fine Ruby, by the glass 3.00

Taylor's L.B.V., by the glass 5.50

'The Stump Jump' Sticky Chardonnay, d'Arenburg 2008

50ml: 3.50, 37.5cl: 20.00

'Cascinetta' Moscato d'Asti, Vietti 2010

50ml: 3.75, 37.5cl: 23.00

Chateau du Levant, Sauternes 2008

50ml: 4.95, 37.5cl: 31.00

Maury Grenat, Els Pyreneus 2007/9

37.5cl: 30.00

PRIVATE DINING?

With its stylish decor, furnishings and artefacts, our private function room is perfect for a business meeting, friends' reunion or family celebration with music of your choice and flexible catering for up to 14 people.