

HOMEMADE DESSERTS

All at £5.50

Tiramisu

Traditional Italian sponge, coffee, cream and Amaretto liquor trifle

Crème Brulee

Made with double cream and bourbon vanilla, covered in a hard toffee topping

Cheesecake of the day

A home baked cheesecake using best mascarpone and curd cheese with seasonal fruit filling

Warm heart chocolate pudding

Our own baked chocolate cake with a soft centred chocolate shot. A chocoholics dream!

Eton Mess

Fresh ripe strawberries with whipped cream, yogurt, crushed meringue and fresh coulis

Three melons cocktail

A very summery fruit dessert of aromatic melons, infused with a spicy ginger syrup.
Refreshing and delicious!

Hedgeron trifle

A glass of ripe seasonal berries, amaretto biscuits, vanilla custard and whipped cream

Venetian Gelato

Specially imported from City of Angels
Vanilla, Chocolate, Strawberry and Pistachio Ice-cream
Lemon, Raspberry and Mango fruit sorbets

Dessert Gourmand £7.50

Our special and delicious mixed dessert selection, served with a shot of lemon sorbissimo
Highly recommended!

Italian Cheeseboard £6.95

Today's selection of traditional Italian cheeses

12.5% service charge will be added to your final bill

TEAS & COFFEES

Coffees: Filter, Cappucino, Latte, Espresso	£2.50
Liqueur Coffees: Irish, French, Calipso	£5.50
Teas: Earl Gray, Mint, Green, Regular	£2.50

AFTER DINNER LIQUEURS

Limoncello	£3.50
Amaretto	£3.50
Tia Maria	£3.50
Port NV	£3.50
Port Vintage	£5.50
Dessert wine	£5.50

Fine Armagnac (Marquise de Payard)	£5.50
Vieil Armagnac (Dist 1961 Botl 1988)	£10.50
Calvados Pere Magloire (20 years old)	£7.50
DB Cognac XO (No27 1er Cru)	£6.00
MacAllan Reserve (25years old)	£7.50

Johnnie Walker	
Black label	£5.50
Red label	£4.50