

..... *TO FINISH OFF*

Warm Treacle Tart 6.50
with vanilla ice cream

Roasted Pineapple 6.50
Pineapple roasted in brown sugar with coconut ice cream & coconut crumb

Raspberry Crème Brûlée 6.50
Brandy poached raspberries with mascarpone

Ice Cream & Sorbet Selection 6.50
Please ask your server for available flavours & choose any 3

Milk Chocolate Mousse 6.50
with honeycomb ice cream & chocolate soil

Plum Trifle 6.50
with vanilla custard, golden syrup & oat crumble



Individual Baked Camembert

Served with homemade water biscuits, dried fruit bread, grapes & fig jam

9.50



..... *AFTER LUNCH DRINKS*



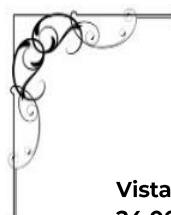
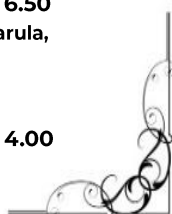
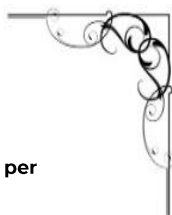
Filter Coffee Selection 2.00 per person
(Colombian, Kenyan, illy – Italian)

Tea Selection 3.50
(English Breakfast, Jasmine, Superfruit, Green Tea with Mint, Chamomile, Earl Grey, Fresh Mint)

Espresso Martini 9.00

Liqueur Coffees 6.50
(Jameson, Cointreau, Baileys, Amarula, Kahula, Frangelico)

Affogato Coffee 4.00



Dessert Wines

Vistamar Late Harvest Moscatel, 24.00
Chile
Straw yellow in colour, with golden highlights. Aromas of white flowers, peach, apricots and quince.
125ml Glass 4.75

Elysium Black Muscat, 27.00
California
Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.



Dishes may contain Allergens, please speak to your server