

..... *TO FINISH OFF*

Lemon & Lime Posset
6.50
with fresh raspberries & meringue

Hot Fudge Sundae
6.50
with chocolate & vanilla ice cream, fudge
sauce & chocolate brownie

Eton Mess
6.50

No.12 Hot Doughnuts **6.50**
with bubble gum ice cream & hundreds &
thousands

Vanilla Pannacotta



**Individual Baked
Camembert**



Served with artisan cheese
biscuits, grapes, & fig jam



9.50



DESSERT WINES

Vistamar Late Harvest Moscatel,
24.00
Chile
Straw yellow in colour, with golden
highlights. Aromas of white flowers and
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.
125ml Glass 5.25

..... *AFTER DINNER DRINKS*

Espresso Martini 9.00

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

Affogato Coffee (Espresso
with homemade Vanilla Ice
Cream) **6.00**

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)