



# DESSERT

## CHOCOLATE TIRAMISU

Classic chilled layered dessert combining espresso-soaked ladyfingers and creamy mascarpone cream, chocolate and liqueur. **14.90**

## LYCHEE & COCONUT PANACOTTA GF, VV

Served with salted coconut, black currant powder and freeze dried lychee. **13.90**

## CHOCOLATE BROWNIE GF

A rich and decadent chocolate cake drizzled with rich chocolate and served warm with vanilla ice-cream and whipped cream. **12.90**

## CRÈME BRÛLÉE GF

Rich, soft custard base topped with a thin layer of hardened caramelised sugar. **12.90**

## MANGO MOUSSE GFO

Served with seasonal fruits and almond crumble. **12**

## STICKY DATE PUDDING

Deliciously sweet and gooey sponge cake covered in butterscotch sauce and served warm with vanilla ice-cream and whipped cream. **13.90**

## COFFEE & MORE

### COFFEE

Flat White, Espresso, Long Black, Short Macchiato, Long Macchiato, Vienna (white, black or chocolate) Cappuccino, Latte, Mocha, Hot Chocolate, Affogato, Chai Latte. **4.90**

### FLAVOURED LATTE

Caramel, Hazelnut, Vanilla, Cinamon. **5.50**

### RAMOS PINTO PORTO TAWNY

Douro Valley Port Wine- Fragrant bouquet displays aromas of ripe cherries and black plums. Rich with delicious flavours finished by an attractive acidity. **8**

### TEA

English Breakfast, Green, Earl Grey, Chamomile, Peppermint. **4**

### LIQUEUR COFFEE

Bailey's, Kahlua, Vanilla Galliano. **14**

### BARBADILLO PEDRO XIMÉNEZ SHERRY

Very dark and lusciously sweet wine with a rich dried fruit aroma of raisins and prunes. **8**