

Dessert

CHOCOLATE TIRAMISU

Classic chilled layered dessert combining espresso-soaked ladyfingers and creamy mascarpone cream, chocolate and liqueur. **15**

STICKY DATE PUDDING

Deliciously sweet and gooey sponge cake covered in butterscotch sauce and served warm with vanilla ice-cream and whipped cream. **15**

CHOCOLATE BROWNIE

A rich and decadent chocolate cake drizzled with rich cream and served warm with vanilla ice-cream and whipped cream. **14 GF**

MANGO MOUSSE

Served with seasonal fruits and almond crumble. **14 GFO**

CLASSIC PANNA COTTA

Creamy vanilla bean panna cotta served with raspberry sauce and Biscoff crumb **15 GFO**

CRÈME BRÛLÉE

Rich, soft custard base topped with a thin layer of hardened caramelised sugar. **13.5 GF**

ORANGE & ALMOND CAKE

Delicious Almond cake with citrusy flavour served with citrus wheel, whipped cream and mint **13.5 GFO DFO**

COFFEE & MORE

BARBADILLO PEDRO XIMÉNEZ SHERRY

Very dark and lusciously sweet wine with a rich dried fruit aroma of raisins and prunes. **13**

VALDESPINO PEDRO XIMENEZ YELLOW LABEL SHERRY

Rich and luscious, totally mouthfilling with a silky oily texture which dissolves into honeyed toffee. **15**

FROGMORE CREEK ICED RIESLING

Luscious, sweet stone fruit and ripe apple flavours linger indefinitely, nourished by characteristic cool climate mineral acid. **14**

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. **14**

LIQUEUR COFFEE

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

COFFEE

Flat White, Espresso, Long Black, Short Macchiato, Long Macchiato, Vienna (white, black or chocolate) Cappuccino, Latte, Mocha, Hot Chocolate, Chai Latte. **5.9**

AFFOGATO 8.9

FLAVOURED LATTE

Caramel, Hazelnut, Vanilla, Cinnamon. **6.5**

TEA

English Breakfast, Green, Earl Grey, Chamomile, Peppermint. **5.5**