

## DESSERTS

**Seville Lemon Tart** ~ orange crème fraiche **£4.65**

**Chocolate Brownie (n)** ~ vanilla ice cream, chocolate sauce **£5.75**

**Tiramisu** ~ coffee & mascarpone sponge pudding **£5.25**

**Classic Crème Brûlée** ~ vanilla pod custard, caramelised sugar **£4.75**

**Vanilla & Mascarpone Cheesecake** ~ Chantilly cream, berry compote **£5.45**

**Panettone Bread & Butter Pudding** ~ vanilla ice cream **£4.95**

**Warm Chocolate Fondant** ~ vanilla ice cream (12 minutes cooking time) **£5.75**

**Fruit & Berries** ~ chocolate, yoghurt & orange blossom honey **£5.95**

**Sharing Dessert (n)** ~ tiramisu, cheesecake, brownie, ice cream, fruit, chocolate sauce **£10.95**

**Cheese Board (for two)** ~ Camembert, Gorgonzola, Manchego, tomato & ginger chutney **£8.95**

**Ice Cream** ~ 3 scoops of vanilla, strawberry, chocolate or pistachio (n) **£4.95**

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## BEVERAGES

**Ground Coffee** **£1.95**

**Espresso** **£1.95**

**Double Espresso** **£2.25**

**Cappuccino** **£2.25**

**Caffe Latte** **£2.50**

**Macchiato** **£1.95**

**Herbal & Fruit Tea** **£1.75**

**Tea** **£1.75**

**Hot Chocolate** **£2.50**

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## LIQUEUR COFFEE ~ £3.95

**French** ~ Martell

**Italian** ~ Disaronno

**Irish Cream** ~ Baileys

**Calypso** ~ Tia Maria

**Caribbean** ~ Captain Morgan

**Irish** ~ Jameson

**Seville** ~ Cointreau

### Prix Fixe Menu Desserts

Panettone Bread & Butter Pudding

Seville Lemon Tart

Vanilla Crème Brûlée

(n) = contains nuts

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items.  
Please inform our staff of any special dietary requirements.