

DESSERTS



PISTACHIO CHEESECAKE Apple purée, fresh fruit, pistachio crumble, vanilla ice cream.	£9.00
CLASSIC TIRAMISU Traditional Italian dessert made with layers of coffee-soaked ladyfingers, mascarpone cream and cocoa powder.	£10.00
POACHED RHUBARB Poached rhubarb served chilled with vanilla ice cream and a crisp ginger biscuit crumble.	£8.00
SWEET POTATO CRÈME BRÛLÉE Torches sugar crust, vanilla custard.	£8.50
SORBETTO Two scoops of refreshing homemade Italian sorbet. Ask for today's flavour.	£6.00

AFTER-DINNER LIQUEURS (50 ml)



BAILEYS	£10.00
FRANGELICO	£10.00
AMARETTO DISARONNO	£10.00

**A Discretionary Service Charge of 12.5% will be added to your bill.*

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about any allergies or intolerances when placing your order.

Vegan (VG) and gluten-free (GF) options available. Please ask our team about dietary adjustments.

AFTER-DINNER COCKTAILS



IRISH COFFEE Jameson Whiskey and a cream float.	£9.00
FRENCH COFFEE Courvoisier VS and a cream float.	£9.00
BAILEYS LATTE Baileys with espresso and steamed milk.	£9.00

COFFEE



BLACK COFFEE	£3.50
WHITE COFFEE	£4.00
CAPPUCCINO	£4.50
MOCHA	£4.00
LATTE	£4.00
ESPRESSO	£4.00
MACCHIATO	£4.00

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