



## Desserts

White chocolate cheesecake with autumn fruit compote	£5.95
Autumn fruit crème brulee with sable biscuits	£5.95
Warm Dark Chocolate fondant with calvados crème fraiche	£5.95
Selection of local ice creams & sorbets	£5.95
Selection of English Irish and French cheeses with biscuits and quince	£8.50

## Dessert wines (50ml)

Sauternes, Chateau De Sainte Helene 2006	£2.50
Second wine of Chateau de Malle, more restrained style of Sauternes suggestive of white peaches with a hint of lemony acidity. Good with flans, tarts & crème brulee.	
Tokaji Aszu 5 Puttonyos, Hungary 2001	£3.95
A wonderful concentration of fruit, honey and caramel. Fairly full bodied, not heavy, with fresh balancing acidity. Good with Crème brulee and fruit desserts.	
Elysium Quady Black Muscat, California	£2.50
Rose, cherry, plum, lychee, rich and sweet with refreshing zingy acidity. Great with chocolate and fruit based desserts.	

## Hot drinks

Coffee	£1.95	Espresso	£1.90	Tea	£1.95
Café latte	£2.25	Double Espresso	£2.25	Herbal Teas	£2.25
Cappuccino	£2.25			Hot Chocolate	£2.75

Liquor coffees £4.25

Irish ~Whiskey

Calypso~ Tia Maria

Jamaican ~ Dark Rum

French~ Brandy

Irish cream~ Baileys