



**Dessert Menu £8.00**

**Key lime pie**

*zesty Chantilly cream, berry compote*

**Bea Tollman's vanilla cheesecake**

*strawberry textures*

**Raspberry, almond parfait**

*raspberry ice cream*

**White chocolate, strawberries**

**Coconut, ginger rice pudding**

*lime sorbet, pineapple salsa*

**Honeycomb ice cream**

**Ice cream, sorbets – £2.00 per scoop**

**Chef's Selection of Cheese - £9.00**

*celery, grapes, homemade spiced chutney, biscuits*

**Liqueur Coffee £7.00**

Monk's - Bénédictine

Irish - Jameson Whiskey

Jamaican – Rum

Seville - Cointreau

French - Brandy

Calypso - Tia Maria

*If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.*

**Dessert Wine**

Douce Surprise, Fr	£6.00
Rutherglen Muscat Campbells, Aus	£6.00
Château Fayau, Cadillac, France	£6.00

**Port Wine**

Poças Ruby	£4.50
Taylor's LBV 2011	£6.00
Warre's 2011	£11.00

**Cognac**

Hennessy VS	£5.50
Courvosier VS	£6.50
Martell Cordon Bleu	£15.50
Hennessy XO	£15.50
Remy XO	£15.50

**Calvados**

Michel Hubert 2002	£6.00
Château Breuil 12 year's Old	£6.50
Château Breuil 15 year's Old	£7.00
Château Breuil 2002	£7.50
Château Breuil 1998 year's Old	£8.50

**Armagnac**

Marquis De Mont Armagnac	£5.00
Baron G Legrand Bas 1995	£6.50
Baron G Legrand Bas 1990	£7.00
Baron G Legrand Bas 1980	£8.50
Baron G Legrand Bas 1985	£8.00
Baron G Legrand Bas 1973	£14.00
Baron G Legrand Bas 1968	£16.00