

# DESSERT

SUMMER PUDDING & CLOTTED CREAM  
TWICE BAKED APPLE & BLACKBERRY CRUMBLE WITH CUSTARD  
PAVLOVA & PASSION FRUIT CURD  
CHOCOLATE & CHERRY BROWNIE, MILK ICE CREAM  
VANILLA ICE CREAM, VALDESPINO BLACK SHERRY & WALNUT SHORTBREAD  
£6 EACH

---

ICE CREAM & SORBETS £4  
SELECTION OF BRITISH CHEESES £9  
*oatcakes & chutney*

# TEA

*Our Tea Menu has been created by the British tea emporium Tea Palace – offering a wide selection of the finest quality teas, individually wrapped. To see our selection please ask for our beautiful black display box, your server will bring it to your table and can advise you on your selection.*

Breakfast  
Earl Grey  
Darjeeling

Peppermint  
Chamomile  
Green Tea

£3.25 EACH

# DESSERT WINE

## SECUA CHARDONNAY DULCE VINO DE LA TIERRA CASTILLA 2010

*The nose dominates the white overripe fruit notes (peach and apple). Long deep and unctuous wine. But in the mouth the wine is not predominated by sugar but the acidity is accompanied by some notes underscoring fat, but perfectly integrated into the wine.*

## CHÂTEAU LEVANT SAUTERNES 2009

*The second wine of the highly-rated Château Liot in Barsac, this wine is fruity and filled with aromas of dried apricot and honey. The palate is luscious and tropical. Delightful!*

## ROYAL TOKAJI LATE HARVEST 2010

*Delicate flowery nose, showing hints of white peach. On the palate it is of medium weight, sweet but with a good acid balance. Flavours of exotic fruits and clean finish of medium length.*

## QUINTA DE LA ROSA, LATE BOTTLED VINTAGE PORT 2008

*Wonderful black moreno cherry flavours and a deep overall richness.*

## ROYAL TOKAJI GOLD LABEL 2007

*Intensely sweet, with lush flavours of caramelised peel, barley sugar, tangerines and peach, all balanced by piercing acidity. Fascinating nuances of cinnamon and clove, and a mineral finish.*

	100ml	Bottle
SPAIN	£5.00	£22.50
FRANCE	£7.00	£30.00
HUNGARY	£8.50	£39.00
PORTUGAL	£9.00	£60.00
HUNGARY		£95.00

# SPECIALTY COFFEE

£6.50 EACH

## CLASSIC IRISH

*jameson irish whiskey, double cream*

## BAILEY'S COFFEE

*bailey's chocolate liquor, whipped cream*

## EGGNOG COFFEE

*egg liquor, whipped cream*

## JAMAICAN COFFEE

*myer's rum, whipped cream*

## FRENCH COFFEE

*crème de cacao, whipped cream, nutmeg*

## LONG-ICED COFFEE

*bailey's chocolate, vanilla ice cream, whipped cream*

## MOCHA MARTINI

*smirnoff vodka, bailey's chocolate*

# COFFEE

We only use the finest Julius Meinl beans to make our coffees

CAPPUCCINO £3.25

CAFÉ LATTE £3.25

DOUBLE ESPRESSO £3.00

ESPRESSO £2.50

FILTER £3.00

HOT CHOCOLATE £3.25

ICED COFFEE £3.25

MACCHIATO £3.25

MOCHA £3.25