



## DESSERTS

**Flambée crème brûlée** £8.00

**Burnt Basque cheesecake**  
with rhubarb & vanilla confiture £12.00

**R&A chocolate mousse**  
with black cherry sauce £11.00

**Sticky toffee pudding**  
with ice cream £9.00

**Selection of ice creams & sorbets** £4.00 per scoop

**Selection of British farmhouse cheese\***  
with chutney & oat biscuits £14.00

\*for unpasteurised cheese, please check with your server

## FROM THE ESPRESSO MACHINE

<b>Cappuccino / Cafe Latte / Double Espresso</b>	£4.00
<b>Espresso / Macchiato / Americano</b>	£3.00
<b>A selection of teas</b>	£2.90
<b>Hot Chocolate</b>	£4.00

## AFFOGATOS

<b>Affogato</b> - espresso shot with vanilla ice cream	£7.50
<b>R&amp;A Affogato</b> - with Kahlua & Grand Marnier	£10.00

## DIGESTIF

<b>Quinta Do Castro</b> - late bottled vintage port	(glass 50ml)	£9.00
<b>Tokaji Aszu 6 Puttony, Patricius</b>	(glass 50ml)	£12.50
Tokaj, Hungary	(bottle 500ml)	£120.00
<b>Erbach Honenrain Riesling Spätlese 2015</b>	(glass 50ml)	£6.00
Rheingau, Germany	(bottle 500ml)	£90.00
<b>Hennessy XO Cognac</b>	(25ml)	£16.00
<b>Happy Ending</b> - vodka, Kahlua, espresso, sugar syrup		£14.00
<b>Limoncello</b>	(50ml)	£8.00
<b>Amaretto</b>	(50ml)	£8.00