

DESSERTS

Apple & Rhubarb Crumble, Custard 6.95

Home Made Ice Cream & Sorbet of the Day 5.60

Poached Pear, Vanilla Ice Cream, Chocolate Sauce, Hazelnuts 6.95

Dark Chocolate Almond Torte, Caramelised Clementine, Blood Orange Sorbet, Raspberry Gel 6.95

Ginger Sticky Toffee Pudding, Vanilla Ice Cream 6.95

To complement your dessert we have

Concha y Toro Late Harvest Sauvignon Blanc
 £6.25 125ml £17.95 37.5cl
 Sauterns Les Garonnells £27.95 37.5cl

Cheeses 9.50

Cashel Blue: Hand made by the Grubb family in Tipperary using locally reared cows milk, a soft creamy pasteurised blue

Tunworth: made using pasteurised cows milk, a rich, earthy rustic fragrance sweet full nutty flavour.

Butlers Cheddar: a rich, nutty, full fat pasteurised cheese from Lancashire.

Rosary Ash: a creamy fresh pasturised goats cheese with natural acidity and mousse like texture.

Perfect with Grahams 10 year Tawny £7.50

AFTER DINNER DRINKS MENU

Whisky (25ml)

Balvenie 12 year	4.00
Balvenie 14 year	5.00
Glenfiddich 12 year	4.00
Glenfiddich 15 year	5.15
Glenfiddich 18 year	7.50
Glenfiddich 21 year	12.50
Laphroaig 10 year	4.25
Macallan Gold	4.00
Highland Park 12 year	3.95

Brandy (25ml)

Martell VS	3.90
Courvoisier VSOP	4.95
Remy Martin VSOP	4.95
Courvoisier XO	9.95

Liqueur (25ml)

Cointreau	3.95
Disaronno	3.95
Drambuie	3.95
Tia Maria	3.85
Baileys (50ml)	4.25
Benedictine	3.60
Liquor Coffees	5.50
Espresso Martini	8.95

Port (100ml)

Dows Ruby	5.30
Grahams LBV	6.10
Grahams 10 year Tawny	7.50