

Desserts

Chocolate nemesis <i>with pouring cream</i>	£6.00
Vanilla & orange panna cotta <i>with local strawberries</i>	£5.50
Creme Brulee <i>with shortbread</i>	£5.50
Hazelnut semifreddo, <i>with chocolate sauce</i>	£5.50
Gooseberry & elderflower jelly, <i>with vanilla ice cream</i>	£5.00
Strawberry fool	£5.00
Goats curd with walnuts & chestnut honey	£5.00

Seasonal Cheeses

From la Fromagerie served with fruit bread and quince paste	
Napoleon, <i>Auvergne, France</i>	£6.00
Named after the terroir where it is made, this hard sheep's milk cheese has a soft texture with a delicious nutty tang.	

Brie de Melun with black truffles, <i>Perigord</i>	£6.00
Soft melting Brie stuffed with Marscapone and black truffles. Full flavour which is strong with a salty tang.	

Cote Hill Blue, <i>Lincolnshire</i>	£6.00
A blue veined soft cheese with a very creamy flavour but a slightly bitter kick which lingers afterwards.	

Roves des Garrigues, <i>Languedoc, France</i>	£6.00
A soft goats cheese with hints of herbs & chestnuts made in the Cevennes mountains. Creamy with a rich lingering flavour.	

Coffee

Espresso	£1.75
Double espresso	£2.50
Latte	£2.50
Cappucino	£2.50
Americano	£2.00

Tea	£2.00
English breakfast, Earl grey, Peppermint, Camomile	

Dessert Wines & Ports By the Glass

Moscatel de Setubal	£3.95
<i>Sweet muscat from Portugal</i>	
Pedro Ximenez	£3.60
<i>A raisin like dark sherry, perfect with chocolate</i>	
Azul tawny port	£3.95
<i>A lighter port to enjoy with cheese</i>	
Monbazillac	£3.60
<i>Not overly sweet with a fresh finish.</i>	
Madeira Doce	£3.95
<i>A splendid after dinner drink, full bodied and soft textured</i>	

Dessert Wine and Port

2009	Moscato d’Asti – Braida 5%vol. (375ml)	£18.00
	Bright straw yellow, with a nice foam. It has an extraordinarily fresh bouquet, Delicious at any time of the day.	
2007	Jardin d’Hiver – Domaine La Hitaire (750ml)	£24.00
	Domaine La Hitaire Jardin d’Hiver dessert wine from southern France. A lovely lighter style of sweet wine, not quite as heavy as a Sauternes and very refreshing.	
NV	Pedro Ximenez – Vinicola Soto 17%vol (750ml)	£25.00
	This is like a glassful of choclately raisins wonderfully sweet and great with the chocolate pudding .	
2007	Monbazillac—Domaine de Grange Neuve	£26.00
	The same varieties used in a Sauternes, this has a well deserved reputation. Not overly sweet and a fine acidity for a fresh finish	
NV	Pedro Ximinez Reserva—Bodegas Malaga	£30.00
	The grapes are dried in the sun to elaborate this delicious sweet liqueur. It is aged for 24 months in French Vosges oak barrels for a rich taste.	
2005	Il Sole– Corteforte (375ml)	£35.00
	Full bodied but delicate.	
2011	Brachetto d’Aqui—Braida	£35.00
	An amazing creamy red. Very light with lovely red fruit, it is a fabulous wine. You can't help but love it, don't leave without a try.	

Digestifs

Cognac	ALL MEASURES 25ML		
Ragnaud-Sabourin Grande Champagne			
VSOP	£6.00	Alliance No 20 43%	£6.50
Maxime Trijol			
VSOP 40%	£4.00		
Armagnac			
Baron de Sigognac Bas Armagnac			
VSOP 40%	£3.50	1977 Bas Armagnac 40%	£5.70

Calvados			
Domaine Dupont AOC Pays d’Auge			
VSOP 42%	£4.50		
Domaine Adrien Camut AOC Pays d’Auge			
Privilege 40%	£7.25		

Grappa—25ml			
Beppe Tosolini			
Moscato 38%	£2.50	Pinot Grigio 38%	£2.50
Chardonnay 40%	£2.50		
Braida			
Bricco del Uccellone 45%	£9.50		

Liqueurs	All	£2.50	
Amaretto Mascarada	Sambuca Bianco		Crème de menthe
Expresso liqueur	Limoncello		

Digestif Bitters—25ml			
Amaro Averna 32%	£2.50		

Whisky			
Chivas Regal 12 years old	£3.30		
Laphroaig 11 years old	£4.80		
Glenrothes 10 years old	£4.80		
The spice tree	£4.30		