

Today's desserts

Affogato	£5.00
Chocolate Marquise with nougatine & crème anglaise	£6.00
Coffee ice cream	£6.00
Winter fruit mess	£6.00
Sticky toffee pudding with vanilla ice cream	£6.50
Treacle tart with double cream	£6.00

Add a glass of Moscatel de Valencia £2.50

Seasonal cheese

served with fig & plumb chutney
crackers & fruit bread

£4 each

Ubrico Rosso

Nutty, mild & crumbly

Gorgonzola picante

Bold, sharp & fruity

Robiola

Soft and buttery with a fruity saltiness & slight tang

Add a glass of Grahams tawny port for £3.50

Dessert wine & port

Monbazillac, Domaine de grange neuve £3.80/£28

Stunning dessert wine, as good as many Sauternes

Pedro Ximenez, Gutierrez Colosia £4.20/£28

This is like a glassful of chocolaty raisins, wonderfully sweet

Il Sole di Corteforte Veneto £4.50

Full bodied but delicate with scents of white chocolate, cinnamon & honey

Quinta da Gaivosa lbv 2012 £6.80

Beautiful, plummy port. Perfect with cheese

Grahams 10 year tawny port, 2012 £4.20

Rich, mature fruit flavours; beautifully mellowed; with a luscious, long finish.

Digestifs

Armagnac

Baron de sigognac Bas Armagnac, v.s.o.p. £4.00

Cognac

Maxime Trijol v.s.o.p. £4.00

Ragnaud- Sabourin grande champagne, v.s.o.p No10 £6.50

Whisky

Monkey Shoulder £3.00

The Spice Tree £4.30

Chivas Regal £3.30

Laphroaig 10 yr £4.00

Liqueurs

Baileys £3.75

Cointreau £3.80

Amaretto Veneziano Saliza £4.00

Gran Marnier £3.50

Tia Maria £3.50

Maraschino £3.20

Homemade Limoncello £3.75

Calvados

Domaine Dupont v.s.o.p. £4.50

Grappa—25ml

Beppe Tosolini Cividina £2.50

Bricco de Uccellone, Braida £9.50

Coffee & Teas

Espresso £2.25 Double espresso £2.75

Macchiato £2.25 Americano £3.00

Cappuccino £3.50 Latte £3.50

Tea - English breakfast, Earl grey, Chamomile, fresh mint £3.00