

### Desserts

	£
<i>Hot chocolate fondant</i> with a vanilla ice cream	6.5
<i>Lemon cheesecake</i> with candied lemon and fresh berries	6
<i>Poached Pear &amp; Frangipan</i> served with a whisky and honey ice cream	6.5
<i>Elderflower panna cotta</i> with honeycomb and chocolate and a star anise syrup	6.5
<i>Catalan crème brûlée</i> made with fresh lemons and raspberries, served with a biscotti biscuit	6.5
<i>Orange &amp; cinnamon rice pudding</i> with a blueberry jam and shortbread biscuits	6
<i>Selection of sorbets</i>	5
<i>Selection of ice creams</i>	5
<i>Cheese and biscuits</i> served with quince paste, celery and wheat wafers	7

### Dessert Wines

	£	£
<i>Señorio de Sarnia, Moscatel 2007, Ribera Baja de Navarre</i> Marked flavours of raisins, ideal with cured cheeses and desserts.	3.5	16
<i>Adoro Mouvedre, South Africa</i> A natural sweet red wine to enjoy with a cheese selection.	5.5	25

### Teas & Coffees

	£
<i>Latte, Cappuccino, Mocha, Double Espresso</i>	3
<i>Espresso, Americano</i>	2.5
<i>A selection of teas</i>	2.5

A selection of liquors and ports also available.