

DESSERTS

All our deserts are homemade

Dubai Style Cheesecake, Pistachio Cream and Chopped Kataifi Pastry With Pistachio Ice Cream	£10.95
Cappuccino & Amaretto Tiramisu V With Toffee Ice Cream	£8.95
Crème Brulé of The Day GFA With Shortbread Biscuits	£8.50
“Callebaut” Dark Chocolate Brownie V GFA DFA With Honeycomb Ice Cream	£8.95
Apple, Cinnamon & Roasted Pecan Nut Strudel V Vanilla Ice Cream or Custard	£8.95

Please ask your server for suitable Dairy and Gluten Free dessert options

Selection of Artisan-Made Cheese V GFA
Served with Celery, Apple Slices, Grapes, Chutney & Crackers

Platter of 3 Cheeses **£10.95**

Platter of 4 Cheeses **£12.95**

**Selection of Premium Ice Creams & Sorbets V
GFA VA**

Ask your Server for flavours

1 Scoop **£2.95**

2 Scoops **£4.95**

3 Scoops **£6.95**

After Dinner Drinks

Port (50 ml) **£5.15**

Sherry (50 ml) **£5.15**

Baileys (50 ml) **£5.15**

Espresso Martini **£11.95**

Teas & Coffees

Decaffeinated Available, Alternative Milks Available Upon Request

Americano	£3.75	Café-Latte	£4.95	Macchiato	£3.75
Flat White	£4.25	Single Espresso	£3.25	Liqueur Coffee	£8.50
Cappuccino	£4.95	Double Espresso	£3.95	(Irish, Baileys, Tia Maria, Brandy)	
English Breakfast	£4.00	Earl Grey	£4.00	Herbal	£4.00
Hot Chocolate	£4.50			(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)	

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request V*

Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 6 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.