

Dessert Menu

Our desserts are made by Kamilla, our pastry chef.

These desserts and many others are available in larger size for dinner parties & events

Lemon tart meringue £5.95

Lemon cream, crumble of sweet pastry, Italian meringue. Candied coriander leaves
Confied lemon.

Summer berries Pavlova £5.95

Meringue, red berries ice cream, Red berries, Chantilly cream, Basil leaves.

Apple flapjack £5.95

Flapjack base, cox's apple, Caramel sauce, Tonka bean cream.

Chocolate & Turkish delight £5.95

Turkish delight jelly, chocolate mouse and a light biscuit base English rose ice cream

Homemade ice-cream £3.95

Please ask for today's selection.

Assiette de dessert for Two £9.95

Miniature dessert of all the above.

Gluten free profiteroles £5.95

Please pre-order with your main order.

Cheeseboard

Selection of French & Yorkshire cheeses £7.95

Walnut bread, homemade biscuits and chutney.

Dessert Wine

Moscatel Naturalmente Dulce Finca Antigua £3.40

Castilla-La Mancha, Spain

Muscat Beaumes de Venise £3.20

Rhône Valley, France

Port

50ml

Ferreira Ruby £2.60

Portugal

Ferreira Late Bottled Vintage £2.90

Portugal

Whisky

Dalmore 15 Years old £5.30

Glenfarclas 10 years old £4.00

Glenfarclas 15 years old £5.20

Glenfarclas 25 years old £10.00

Ardbeg single malt £6.50

Isle of Islay

Auchentoshen 12 years old £3.90

Ardmore 12 years old £5.50

Yamazaki £5.90

Osaka Japan

Langatum Old Deer 2009 '62%' £6.90

Switzerland

Armagnac

Vieil Armagnac 1984 £9.95

Vieil Armagnac 2000 £4.95

Armagnac Clos Martin £3.80

Armagnac Mousquetaire £3.80

Cognac

Cognac Château de Beaulon £3.90

Courvoisier £3.90

Hennessy £3.90

Calvados

Calvados Pays d'Auge £3.90