

DESSERTS AND WINE (100ML)

Dessert du Jour	£6.25
Bitter chocolate delice , pecan brittle, banana and caramel ripple	£6.25
Our wine choice - 2009 Ventus, Moscato di Sicilia Val de Brun	£4.25
Longley Farm cheesecake , suzette mandarins, iced pistachio	£6.25
Our wine choice - 2007 Monbazillac, Domaine de L'Ancienne Cure	£7.25
Spiced nougat glace , quince and toasted pain d'épice	£6.25
Our wine choice - NV Banyuls Reserva, Domaine la Tour Vieille	£8.50
Apple tarte tatin , calvados caramel, iced bourbon vanilla	£6.25
Our wine choice – 2009 Late Harvest Muscat, Tabali	£5.50
Grosvenor Ice Creams and Sorbets , your choice of freshly churned ices with shortbread and meringue	£6.25
Our wine choice - 2010 Pink Muscat, Innocent Bystander	£5.75
Farmhouse Cheeses	£7.95
PORT	100ml
Warre's Otima, 10 Year old tawny (served chilled)	£7.95
2005 Graham's, late bottled vintage	£6.50
2001 Noval, (unfiltered) late bottled vintage	half bottle £21.50

DESSERT COCKTAILS

Apple Strudel, apple Schnapps, Mozart dark chocolate, fresh cream, cinnamon £8.50

Chocolate and banana martini, Mozart dark chocolate, crème de banane, Grand Marnier, fresh cream £8.50

Liqueur coffee, your choice of whisky, rum, Cognac, Baileys or Grand Marnier, mixed with coffee and layered with thick cream £8.50

Hot chocolate orange, Cointreau, crème de cacao, hot chocolate, thick cream £8.50

Hot mocha mint, Baileys, crème de menthe, hot chocolate, espresso, whipped cream £8.50

TEA AND COFFEE

All of our coffees are Rainforest Alliance Certified and brewed from a blend of freshly ground Brazilian, Ethiopian and Guatemalan beans

Freshly brewed coffee	£3.75	Organic Assam	£3.75
Single Espresso	£2.75	Organic Earl Grey	£3.75
Double Espresso	£3.75	Organic Darjeeling	£3.75
Espresso macchiato	£2.75	Herbal Teas	£3.75
Cappuccino	£3.25	Organic Pai Mu Tan (white tea)	
Café latte	£3.25	Eight Butterflies (green tea)	
Café mocha	£3.50	Pu-erh Chai (pu-erh Tea)	
		Summer Bird (peppermint blend)	
		Karma Lotus (camomile)	
		Organic peppermint	
		Organic red fruit	