

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your enjoyment & pleasure so enjoy one or two...

DOUBLE CHOCOLATE BROWNIE

With Maraschino Cherries, Honeycomb,
Madagascar Vanilla Ice Cream

£11.95

*Try it with our Akashi Tai Plum Sake 50ml **£6.95***

'VERY BERRY' CHEESECAKE

With Fresh Winter Berries, White Chocolate Namelaka, Blackberry Sorbet
& Crisp Meringue

£10.95

*Simply perfect with our French Martini **£13.50***

WHITE CHOCOLATE & BAILEYS SLICE

With Valrhona Opalys Mousse, Dulce De Leche, Honey biscuit
& Jersey Milk Ice Cream

£11.95

*Compliment this dessert with our Winter Solstice **£12.95***

BOURBON STICKY TOFFEE PUDDING

with Salted Caramel Ice Cream & Cinder Toffee

£9.95

*Try with our beautiful Pedro Ximenez 75ml **£7.50***

SELECTION OF BRITISH CHEESE'S

Accompanied with Paired Chutneys, Northumberland Honey &
a Selection of Crackers

£14.95

*We recommend trying a glass of Graham's Ruby Port **£5.50***

Or

*A glass of Poggio Cheto Chianti Classico 175ml **£12.95***

SELECTION OF ICE CREAMS & SORBETS

With Crisp Meringue

Ask your server for today's flavours

Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.