

# DESSERTS

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

## BOURBON STICKY TOFFEE PUDDING

With Salted Caramel Ice Cream

& Cinder Toffee

**£10.50**

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

## VERY BERRY CHEESECAKE

With White Chocolate Mousse, Crisp Meringue, Winter Berries & Berry Sorbet.

**£10.50**

*Simply perfect with our Yuzu Illusion £13.50*

## RICH DOUBLE CHOCOLATE BROWNIE

With Milk Chocolate Namelaka, Amarena Cherries, Cherry Gel & Vanilla Bean Ice Cream

**£10.50**

*Compliment this dessert with our Espresso Martini £12.25*

## “TIRAMISU”

with Kahlua-Soaked Sponge, Whipped Espresso Mascarpone, Dark Chocolate & Walnut Biscotti

**£10.50**

*Try with our Cacao & Orange £14.50*

## SELECTION OF FINE CHEESES

Accompanied with Paired Chutneys, Northumberland Honey & Crackers

**£15.50**

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

*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

**£9.95**

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.