

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.