

# 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, Hazelnut Nougatine, 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.