

# • DESSERTS •

## SWEET TREATS

Chocolate, olive oil, sea salt **£6**

Almond tart & cardamom ice cream **£6.50**

Vanilla panna cotta, strawberries & Campari **£6.50**

Cucumber, mint & yogurt sorbet with granola **£5.50**

Homemade ice creams & sorbets **£4**

Madeleines, Half dozen **£5** Dozen **£9**

## ARTISAN CHEESE BOARD

Served with saltine crackers, apple & chutney

Three cheeses **£9** Five cheeses **£14**

## DESSERT WINES & DIGESTIFS

Muscat de Beaumes-de-Venise, Vin Doux Naturel, Rhone, France, 2015

**£23.45 (Half) £8.15 (100ml)**

Pedro Ximenez, Lustau, Sherry, Jerez, NV, Spain

**£26 (Half) £8.85 (100ml)**

Quinta De La Rosa, Tonel No.12, 10 year Old Tawny Port, Portugal

**£50.17 (Half) £13 (100ml)**

## TEAS, COFFEES & HOT CHOCOLATE

A selection of teas & herbals **Tea for one £2 / For two £4**

Cappuccino, Latte, Americano, Mocha, Flat White **£3**

Espresso **£1** Double Espresso **£2** Macchiato **£2.50** Cortado **£2.50**

Iced Coffee **£3.50** Irish Coffee **£6.50**

Hot Chocolate **£2.50 / £3.50**

Add whipped cream & marshmallows for **50p** or Amaretto for **£3**

Please let us know of any dietary requirements.

All our produce is seasonal and sourced from sustainable and, whenever possible, local farms and fishermen.