



## *Dessert Menu*

*Chocolate mousse very lightly spiked with chilli,  
coconut and mango*

*Passion fruit soufflé with biscotti and pistachio ice  
cream(25 mins)*

*Rum poached pineapple tart with an almond and  
apricot cream and Bossa nova sorbet*

*Banana ice cream with crushed digestives, Chantilly  
cream and toffee sauce*

*Pont l'evêque, red onion and chive tart with fruit  
chutney and micro greens*

*Cheese dishes may be taken as an extra course (£6.50)*

## *Pudding Wines*

*Muscat de Beaumes De Venise  
Bouquet des Dentelles Rhone France  
£5.25 (125ml glass) £25.55 bottle*

*Chateau La Faye, AC Monbazillac  
£5.25 (125ml glass) £13.50 half bottle*

*Coteaux du Layon, Domaine les Grandes Vignes  
£25.55 bottle*

*Chateau d'Yquem 2003 Sauternes  
£250.00 bottle*

## *Coffee & Tea Selection*

### *Loose Leaf Teas*

*English Breakfast, Decaffeinated, Earl Grey, Darjeeling,  
Lapsang Souchong, Ceylon, Assam, Camomile, Green  
Tea, Peppermint*

### *Coffee*

*After Dinner roast, Shropshire roast (light), Decaffeinated*

*Espresso, Latte Macchiato, Cappuccino,  
Mocha, Macchiato, Ristretto*

*Tea or coffee served with home made petit fours (£3.00)*