



mour
Dessert

Homemade Desserts

£6.50 each

Summer Pudding

with clotted cream & seasonal berry compote

Sticky Toffee Pudding

with caramel sauce & clotted cream

Vanilla Cheesecake

with roast plum compote

Passion Fruit Panacotta

Chocolate Fondant

with salted caramel ice cream & roasted nuts

Chocolate Mousse

with crushed meringue, seasonal berries & raspberry sorbet

Selection of Ice Creams with Hazel Nut Biscotti

Selection of Fine English and Continental Cheeses £6.50/£8.90

3 Cheeses for £6.50 or 5 Cheeses for £8.90

Served with Water Biscuits, Grapes & Chutney

Dessert Wine and Port

Orange Muscat & Flora £5.95

Recommended to compliment rich and chocolate flavoured desserts.

Muscat is served chilled and has flavours of citrus & stone fruit with a fresh crisp finish.

(125ml glass, 9.5%ABV)

Cockburns Fine Ruby Port £3.75

Recommended to compliment cheese, Cockburns fine ruby is a full-bodied Port

with ripe red fruit flavours, balanced with a fine structure. (50ml glass, 19%ABV)

Sandeman 10 year Tawny Port £4.00

Recommended to compliment cheese; tones of ripe fruit, jam and dried fruits with hints



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Hot Beverages

Coffee Selection

Americano	£2.45
Cappuccino	£2.45
Espresso	£2.15
Ristretto	£2.15
Macchiato	£2.65
Double Espresso	£2.55
Latte	£2.75
Hot Chocolate	£2.65
Floater Coffee	£2.95

Tea Selection

English Breakfast	£2.35
China Green Sencha	£2.35
Pure Camomile	£2.35
Special Reserve Darjeeling	£2.35
Strawberries & Cream	£2.35
Earl Grey	£2.35
Infusions	£2.35

Liquor Coffee

£5.75

Irish	(Jameson's)
Calypso	(Tia Maria)
Italian	(Amaretto)
French	(Napoleon Brandy)
Sulton Special	(Bailey's Irish Cream)
Seville	(Cointreau)