

# **DESSERTS**

#### **BLACK CHERRY & ALMOND**

Black cherries, almond, amaretti crumble,  $\mbox{velvety}$  cream

#### £9.00

# **BITTER CHOCOLATE, MANGO & MISO**

Rich chocolate mascarpone, mango, miso fudge.

£9.00

### **CHOCOLATE ORANGE & MISO ICE CREAM**

Chocolate and a hint of savoury miso

£5.00

# PINEAPPLE FRITTER

Coconut custard, matcha green tea and lime

£9.00

# **MANGO ICE CREAM**

Ice cream made with ripe, juicy mangoes

£5.00

#### **COFFEE GARDEN**

Coffee mouse, lychee, strawberry & pistachio **£9.00** 

### **DESSERT WINES**

### **CHATEAU LAVIGNAC SAUTERNES FRANCE**

Beautifully sweet yet elegant with aromas of lanolin, exotic fruit, tangerines, honey and yellow plums. £6.95 / £36.00

### SOUMAH OF THE YARRA VALLEY HEXHAM BOTRYTIS VIOGNIER AUSTRALIA

Aromas of honeyed peach, candied ginger and spiced oak.

£7.50 / 42.00

### ARÈLE VINO SANTO TRENTINO ITALY

Super-ripe aromas of dried apricots, gs and dates.

£69.00

# **DIGESTIFS**

Krohn Port LBV.	£5.50	Coffee with Macarons	£4.00
Remmy Martin 1738	£7.95	Limoncello	£4.50
<b>Croft Original sherry</b>	£4.50	Tia Maria	£4.50
Tawny Port	£4.95	Espresso Martini.	£10.00
Disaronno	£4.50		