

Dessert Menu

(Please note that some dishes change daily)

Tearoom Assiette – individual carrot cake, miniature battenburg, chocolate éclair and earl grey syrup	6.95
Warm 'chocolate box' brownie, dark chocolate sauce & homemade white chocolate ice cream	5.95
Pineapple meringue pie, passion fruit coulis & homemade coconut ice cream	5.95
Vanilla panna cotta, homemade marmalade curd, orange segments & Viennese fingers	5.95
Apple & sultana strudel with homemade custard	5.95
"Affogato" Vanilla ice cream served with a shot of Sambuca and espresso coffee	5.95
Hot sticky toffee pudding with butterscotch sauce & vanilla ice cream	5.95
Selection of 3 or 5 continental cheeses served with homemade chutney & honey	6.95/9.95



Dessert Wine

<u>Cazes Muscat de Rivesaltes</u> Light gold in colour with lovely fine, floral notes and a bouquet of citrus & exotic tropical fruit. Full and sweet on the palate with pure citrus and apricot flavours.	50ml	3.95
<u>Il Giangio Recioto Di Gambellara</u> From the best bunches of Garganega, born of golden reflections - a rich, harmonious and complex bouquet.	50ml	4.25
<u>Montes Gewurztraminer</u> Golden yellow in colour with intense aromas from the Gewurztraminer grape, welcoming flavours from apricots, lychees, honey and orange peel.	50ml	4.55

Why not add a Selection of Italian biscuits to dip in your wine! 2.50

Grappa

<u>Grappa San Michele</u> A smooth, delicate multivarietal grappa, made from a carefully proportioned blend of grappas from traditional grape varieties of the Veneto.	25ml	3.45
<u>Grappa Brente Riserva barrique</u> A premium grappa with straw-yellow colour and intense yet well-balanced aroma's, with strong, fruity notes and subtler hints of vanilla, cocoa & honey.	25ml	3.95
<u>Grappa Prosecco</u> A white smooth and robust grappa, acquiring its tastes through the distillation of pressed grapes of prosecco, giving a long lasting delicate fragrance.	25ml	4.95

Please inform us of any food allergies & intolerances before ordering