

DESSERTS

Key Lime Posset | 8 ^{GFO}
Meringue top, biscuit base

Chocolate Orange Brownie | 8 ^{GF}
Chocolate sauce, Chew Moo's Guernsey ice cream

Blueberry and Lemon Cheesecake | 8 ^{GFO}
Pouring cream

Raspberry Mousse | 7.5 ^{GFO}
Chantilly cream, raspberry coulis

Rhubarb and Strawberry Pie | 7.5 ^{GFO}
Chew Moo's ice cream or pouring cream

Dark Chocolate Torte | 8 ^{GF, VGO}
Ice cream

Selection of Ice Cream or Sorbet | 2
Please ask your server for the ice cream and flavours

AFTER DINNER DRINKS

Espresso Martini | 9
Triple B Vodka, espresso, 77 Coffee Liqueur, simple syrup

Floater Coffee | 4
Wogan organic and fairtrade Honduras coffee, floating layer of cream

Liquor floater Coffee | 7.5
Wogan organic and fairtrade Honduras coffee, floating layer of cream, alcohol of your choice:
Irish- Jameson's whiskey
Calypso- Hank's spiced rum
French- Courvoisier brandy
Irish Cream- Baileys

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V = Vegetarian VG = Vegan VGO = Vegan Option GF = Gluten Free

Lots of our dishes are adaptable. Please inform us of any allergies or dietary requirements, we will do our utmost to cater for them.

Please be aware that our food is prepared in a kitchen containing all allergens including NUTS.

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