



## Desserts

**Selection of homemade ice-creams & sorbets** £4.95

**Apple & blackberry puff pastry mille-feuille**, cinnamon crumble & cassis sorbet £6.95

**Fox carrot & walnut cake**, orange set cream, chocolate soil & fromage ice cream £6.95

**Rice pudding parfait**, mango & lime salsa, toasted coconut marshmallow & mango sorbet £6.95

**Quince pear tarte tatin**, burnt butter ice cream & pine nut brittle £7.50

**Black forest trifle**, kirsch poached cherry & dark chocolate sorbet £7.95

**Selection of British & Irish cheeses**, poppy seed biscuits, rosemary crackers, chutney & celery £8.95

**Cashel Blue** – Rich creamy texture and is well marbled with nutty blue moulds, which, with effective maturing, start to gently ooze and melt

**Channel Island Brie** – Made from Channel Island milk to give it a rich buttery taste and is also a relatively new cheese on the market

**Ardrahan** – The cheese has a buttery textured honey coloured centre. The brine washed rind effectively brings out the tangy grassy flavour of the milk, and the aroma is earthy and rustic. Ardrahan is excellent with robust red wines

**Old Smokey** – From the Isle of Kintyre this mature cheddar has a softer smoke flavour than most cheese of its type. Great with a dram of peaty whiskey

### Coffee

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|----------------------------|-------|
| Americano                  | £2.20 |
| Espresso                   | £2.30 |
| Cappuccino                 | £2.60 |
| Latte                      | £2.60 |
| Mocha                      | £2.60 |
| Hot Chocolate              | £2.60 |
| Liqueur Coffee <i>from</i> | £5.50 |

### Tea

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|-----------------------|-------|
| English Breakfast     | £2.30 |
| Earl Grey             | £2.30 |
| Peppermint            | £2.30 |
| Camomile              | £2.30 |
| Lemon & Ginger        | £2.30 |
| Cranberry & Raspberry | £2.30 |
| Pure Green            | £2.30 |