

"THE HOME OF DRY AGED BEEF"

## **DESSERT MENU**

All our desserts are hand made using only the finest ingredients

## **DESSERT MENU**

Panna Cotta £8-

Rhubarb, Ginger

Baked Alaska £8-

Strawberry

Raspberry Mille Feuille £8-

Vanilla, Pistachio

Chocolate Mousse-£7-

Hazelnut , Vanilla

Lemon Choux buns £8-

Gingerbread, Meringue

Affogato al Caffe £6-

Coffee, Vanilla ice cream, Amaretto biscuit

Cheeseboard £10-

biscuits and oatcakes Extra biscuits £2-

To accompany your cheese

VISTAMAR LATE HARVEST MOSCATEL, 125ml £5-CROFT LBV 125ml £5-

