

## DESSERTS £6.95

*Tiramisu cakes may be pre-ordered for special occasions, please discuss your requirements with the Manager*

### MASCARPONE AND GINGER CHEESECAKE

with pistachio ice cream & raspberry coulis

### TIRAMISU

the classic pick-me-up

### PERA E CIOCCOLATO BRULEE

pear and chocolate brulee accompanied by Italian biscuits

### MERINGUE DU CHEF

vanilla ice cream, whipped cream & hot chocolate sauce

### SORBETTO DI FRUTO DELLA PASSIONE CON PESCA

(GF)

Passion fruit and peach sorbet

### GUERNSEY ICE CREAM

a choice of vanilla, strawberry or chocolate

### CANTUCINNI & VIN SANTO DEL CHIANTI

semi-sweet Tuscan wine, served with Siena almond biscuits

## FORMAGGIO £7.50

(selection of three cheeses served with apple chutney)

**PARMESAN:** a hard, salted Italian cow's milk cheese. Great on pasta but even better after dinner

**BRIE:** this soft cow's milk cheese is known in France as "the Queen of cheeses"

**GUERNSEY SMOKED CHEDDAR:** a Guernsey smoked farmhouse cheddar

**DOLCELATTE:** literally sweet milk, a soft creamy, Italian blue cheese

\*\*\*for dessert wines and drinks to accompany the cheese, please see opposite\*\*\*

## Ports

	Vintage	5cl glass
PORT	L.B.V.	£4.75
CROFT	2000	£9.25
WARRE`S	1994	£9.75

## Cheese Wines

		½ bottle
CHIANTI CLASSICO	<i>Villa la Pagliola,</i>	£17.00

## Dessert wines

VIN SANTO DEL CHIANTI	5cl glass	£6.50
Stunning, rich dessert wine - better than many Sauternes		

## Liqueurs, Brandies, Armagnac & Cognac

Available on request

## After Dinner Cocktails

BRANDY ALEXANDER	£9.95
Brandy, crème au cacao, cream & nutmeg	
GODFATHER	£8.95
Amaretto, vodka over ice	
SLIPPERY NIPPLE	£8.95
Sambuca, Baileys, decorated with a coffee bean	

## Coffees & Teas

Filter freshly brewed	£2.20
Decaffeinated coffee	£2.50
Cappuccino	£2.50
Espresso Piccolo	£2.10
Espresso Grande	£3.25
Liqueur Coffees	£7.25
Teas: Teadirect (African Fairtrade), camomile, mint, fruit, green (Indian, single Fairtrade estate), Earl Grey.	£2.20