

## -DESSERT TIME-

<b>Selection of Cheese From around the world – ask for varieties</b>	25.5
<b>Chocolate Soufflé (allow 20 minutes) (GF)</b>	15.5
<b>Churros dusted in cinnamon sugar served with hot chocolate sauce</b>	13.5
<b>Chocolate and Pistachio Tart with choc peppermint semifreddo</b>	11.5
<b>Vanilla Crème Brulee with vanilla ice cream (GF)</b>	12.5
<b>Hot Apple Crumble with vanilla ice cream</b>	12.5
<b>Sticky Date Pudding with butterscotch sauce and vanilla ice cream</b>	12.5
<b>Orange and Coconut Chia Pudding with orange compote (GF)</b>	12.5
<b>Affogato - Amaretto, espresso, vanilla ice cream (GF)</b>	13.5

## -FINISH TIME-

Kahlua	9.5	Drambuie	9.5
Amaretto	9.5	Tia Maria	9.5
Sambuca	9.5	Hanwood 10y old Port -60ml	9
Galliano	9.5	Galway Pipe Port -60ml	12
Opal Nero	9.5	De Bortoli 8yr old Muscat -60ml	9.5
Bailey's Irish Cream	9.5		
Frangelico	9.5	Averna	10
Cointreau	9.5	Limoncello	10
Grand Marnier	9.5	Rémy Martin VSOP	14

## -LOOSE LEAF TEA TIME-

English Breakfast, Earl Grey, Peppermint, China Jasmin Green, Chamomile, Chai, Lemongrass and Ginger, Turkish Apple	4.9
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## -ICED TEA-

Turkish Apple Tea served with fresh lime	7.5
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## -COFFEE TIME-

by Romcaffè

## -LIQUEUR COFFEE TIME-

Irish (Jameson), Italian (Sambuca)	14
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