

## DESSERTS

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*allergens*

Dark chocolate amaretti torte <i>served with amaretto cream</i>	v	<i>d-g-n-sd</i>	<b>8.00</b>
Citrus cheesecake <i>with a Bacardi fruit salad</i>	v	<i>d-s-g</i>	<b>8.00</b>
Pannacotta <i>with poached William pear in a cinnamon syrup</i>		<i>d-sd</i>	<b>8.00</b>
Chocolate hazelnut semifreddo <i>served with crème Anglaise</i>		<i>e-d-sd-n</i>	<b>8.00</b>
Italian gelato - 3 scoops <i>pistachio , honeycomb, chocolate rum &amp; raisin or vanilla Madagascar</i>	v	<i>e-d-n-sd</i>	<b>8.00</b>
Sorbet - 3 scoops <i>mango, raspberry, lemon lactose free</i>	v	<i>n-sd</i>	<b>7.50</b>
Selection of cheeses <i>with biscuits, apples &amp; grapes choose from: Cornish yarg (v), Woolsey goat's cheese, Bishop stilton (v), brie</i>		<i>g-d</i>	
two cheeses			<b>7.50</b>
three cheeses (supplement 1.50)			<b>9.00</b>
four cheeses (supplement 2.50)			<b>10.00</b>

### *Dessert wines & ports*

	<i>50ml</i>
Amalfi Limoncello	<b>4.70</b>
Sandeman Old Tawny Port, 20 year	<b>6.00</b>
Mirto of Sardinia <i>myrtle liqueur</i>	<b>4.60</b>
Grappa di Aglianico <i>hints of blackcurrant and balsamic</i>	<b>4.60</b>
Taylors Port	<b>5.95</b>
Moscato di Pantelleria	<b>6.25</b>

### *After dinner cocktails*

Espresso Martini 10.95

Irish Coffee 5.85

Calypso 5.85

Food allergies & intolerances: please let us know if you have any specific dietary requirements. We use ingredients that may contain potential allergens so cannot guarantee dishes are 100% allergen free. Please advise your server if you have an allergy  
dairy (d) gluten (g) nuts (n) eggs (e) sulphur dioxide (sd) soya (s)