

## *Dessert Specialities* £6.25

---

### *Popular Classics*

---

#### **ETON MESS**

crushed white meringues, strawberries and whipped cream

#### **CHOCOLATE FUDGE CAKE**

with vanilla ice cream or whipped cream

#### **CRÈME BRULÉE**

one of the oldest classics

---

### *Light & Refreshing*

---

#### **MANGO SORBET**

natural, fruity and refreshing sorbet

#### **STICKY TOFFEE CHOCOLAT BOMBE**

toffee ice cream and toffee sauce  
encased in Belgian chocolate

#### **FRESH STRAWBERRIES**

with crème vanilla ice cream or cream

#### **RASPBERRY & CHOCOLATE TARTLETTE**

filled with dark chocolate ganache and  
topped with fresh raspberries

---

### *Hot Desserts*

---

#### **HONEY & CINNAMON PUDDING**

topped with rich butterscotch sauce  
and served with hot custard cream

#### **SPICED APPLE TART**

caramel glazed pastry tart with baked apple and  
cinnamon filling; with vanilla ice cream

#### **GINGER RUM & RAISIN PUDDING**

ginger sponge pudding with  
rum and raisin sauce and custard cream

#### **BREAD PUDDING**

vanilla flavoured, moist, fruity bread and butter pudding,  
with creamy custard sauce

---

#### FOOD HISTORY

**Eton Mess** is a traditional English dessert consisting of a mixture of strawberries, pieces of meringue and cream; it was customary to be served at Eton College's annual cricket match against the pupils of Harrow School. It has been known by this name since the 19<sup>th</sup> century.

**Crème Brûlée** literally meaning "burnt cream", the earliest known reference to it appeared in 1691 in Francois Massialot's cookbook.

---

If you have a special dietary requirement or allergy and wish to know the ingredients in your dessert, please ask!

No artificial colourings, we use real fresh or whipped cream

---

## *Coffees & after dinner drinks*

---

### *Special Coffees £6.25*

---

#### **IRISH COFFEE**

fresh coffee, Irish whiskey, double cream float, sprinkled cinnamon

#### **ROYAL COFFEE**

as above but made with Brandy

#### **CALYPSO COFFEE**

same again but made with Tia Maria liqueur

---

### *Freshly brewed coffees*

---

<b>CUP OF COFFEE</b>	<b>£2.80</b>
<b>CAFFE LATTE</b>	<b>£2.95</b>
<b>VANILLA CAFFE LATTE</b>	<b>£2.95</b>
<b>CAPPUCCINO</b>	<b>£2.95</b>
<b>MACCHIATO</b>	<b>£1.90</b>
<b>SMALL ESPRESSO</b>	<b>£1.80</b>
<b>DOUBLE ESPRESSO</b>	<b>£2.30</b>
<b>CAFFE MOCHA</b>	<b>£2.95</b>
<b>POT OF TEA</b>	<b>£1.70</b>
<b>POT OF DECAFFEINATED COFFEE</b>	<b>£2.75</b>

---

### *fine after dinner complements!*

---

<b>COURVOISIER V S</b>	<b>£4.90</b>
<b>ARMAGNAC</b>	<b>£4.90</b>
<b>REMY MARTIN V S O P</b>	<b>£6.25</b>

---

### *Classic Liquors £4.50*

---

**GRAND MARNIER - KAHLUA - DRAMBUIE  
SAMBUCA - TIA MARIA - BAILEYS**

---

All spirits and liquors are sold in quantity  
of 25ml or multiples thereof

---

#### **we add 12.5% service charge to all bills**

this is a legitimate charge, accountable to the inland  
revenue authorities and governed by the consumer law

---

Jan 2015

Pricing and selection subject to change.

Desserts listed here are representative  
of the type of cuisine of our restaurant.

Last updated January 2015