



## DESSERT MENU

Dark and White Chocolate Mousse, Caramel Sauce, White Chocolate Ice Cream £8.95

Gluten Free and Vegan Blackcurrant Crumble, Seasonal Fruits, Vegan Ice Cream (Vegan GF) £8.95

Lemon Charlotte, Raspberry Compote, Orange Sorbet £8.95

A Selection of Ice Cream and Sorbets £6.95

Brasserie Cheese Platter with Celery, Grapes and Chutney £12.95  
**(A supplement of £2.95 will apply for our dinner inclusive guests)**

## HOT BEVERAGES

Latte	£3.70
Espresso	£3.20
Flat White	£3.70
Americano	£3.20
Cappuccino	£3.70
Hot Chocolate	£3.70
Freshly Brewed Tea	£3.20
<i>(please ask for our current selection)</i>	
Irish Coffee	£8.50
Baileys Coffee	£8.50

## BRANDY & ARMAGNAC

Martell (25 ml)	£4.25
Chateau de Laubade Armagnac (25 ml)	£5.25
Remy Martin VSOP (25 ml)	£6.75
Courvoisier XO (25 ml)	£11.95

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy please inform your server before ordering.  
Product specification sheets are also available to customers and can be found behind the bar.

All prices include VAT at the current rate