

Homemade Desserts Summer Menu 2016

STRAWBERRY PANNA COTTA (GF)

Homemade strawberry & cream Panna Cotta an Italian classic

APPLE CRUMBLE

Homemade crumble using fresh apples baked in our AGA served with piping hot custard

BAILEYS CHEESECAKE

Homemade baileys cheesecake served with chocolate shards and fresh Chantilly cream

CHOCOLATE BROWNIE

(£1.00 supplement on two/three course special)

Homemade Double chocolate brownie served homemade vanilla pod ice cream and strawberry compote

LEMON CRÈME BRULEE (GF)

Homemade light & creamy Crème Brûlée served with homemade shortbread & fresh Chantilly cream

All Desserts £4.95

CHEESE BOARD

(Serves a minimum of two people, <u>not</u> available on 2 or 3 course offer) £9.95 A fine selection of local cheeses, biscuits, onion chutney, apples, celery, grapes, watercress

Hot Beverages

Americano Coffee Freshly ground Italian Coffee and mint served with hot milk	£2.25	
Cappuccino Freshly ground Italian Cappuccino and mint	£2.35	
Mocha Cadburys chocolate infused with Italian Espresso and mint	£2.45	
Latte Freshly ground Italian Latte served with a mint		£2.45
Espresso Freshly ground Italian Espresso (very strong) served with a mint		£1.95
Floater Coffee topped with fresh cream		£2.65
Liqueur Coffee Jameson Irish, Martell Brandy, Calypso Tia Maria, Bailey, Jura, Cointreau	£4.85	
Freshly Brewed Tea with mints	£1.75	
Earl Grey Tea with mints	£1.85	
Hot Chocolate Cadburys Hot Chocolate and mint		£2.30
Supplements available for hot beverages		
Want to infuse your coffee with your favourite syrup? Choose either Vanilla Caramel Cinnamor	n	£1.00
Also Hazelnut is available for hot Chocolate and Mocha too		£1.00