

DESSERT MENU



DESSERTS	
Creme Catalana V Creamy custard with hints of cinnamon and citrus, lightly caramelised on top for a gentle crunch	7.5
Sorbet V Ask for today's flavour Refreshing, light and naturally sweet The perfect palate cleanser (Perfect combination with glass of Pedro Ximenez)	7.5
Apple Pie V n Tender, spiced apples wrapped in a flaky, buttery pastry, baked to golden perfection (Perfect combination with a glass of Krohn Ruby)	7.9
Chocolate Cake V Moist, rich chocolate cake baked in-house, served with luscious chocolate sauce (Perfect combination with a glass of Moscatel)	7.9
San Sebastian V Silky cheesecake with a creamy centre and a beautifully caramelised golden-brown top	8.5
Churros Con Chocolate Golden, crispy churros tossed in cinnamon and sugar and served with a rich, velvety chocolate dipping sauce	7.9

COFFEE & TEA	
Espresso	2.9
Double Espresso	3.3
Americano	3.7
Latte	3.9
Cappuccino	3.9
Flat White	3.9
Hot Chocolate	3.9
Mocha	4.2
Breakfast Tea	3.3
Green Tea	3.3
Peppermint Tea	3.3
Apple Tea	3.3
Camomile Tea	3.3

PORT & DESSERT WINES

	50ml	125ml	Bottle		50ml	125ml	Bottle
Ontanon Marco Fabio Moscatel	4.5	8.9	25.9	Krohn Tawny (Douro, Portugal)	4.9	8.9	25.9
(Rioja, Spain) Aromas of pears, peaches and white flowers				Tawny-red in colour with aromas of caramel, butterscotch, currants and spice. (Perfect with cheese board)			
Krohn Ruby	4.9	8.9	25.9	(Periect with theese board)			
(Douro, Portugal) The palate has plenty of lively cherry and curranty black fruit rich and full with				Fernando De Castilla Classic Pedro Ximenez	5.9	9.9	29.5
a soft finish Krohn LBV 2015	5.9	9.9	29.5	(Jerez, Spain) The nose seduces with intense dried fruit aromas of raisins,			
(Douro, Portugal) Deep ruby colour with spicy black fruit aromas				prunes and dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake			