



DESSERT MENU

Desserts

Crema Catalana (v) 6.50

Lemon, orange, cinnamon, milk, sugar, egg, corn flour

Dulce De leche Flan (v) 6.50

Egg, sugar, milk, concentrated milk jam

Apple Pie (v) 6.50

Cinnamon, flour, butter, egg, apple, caramel
(Perfect combination with a glass of Krohn Ruby)

Chocolate Suffle (v) 7.00

Chocolate, egg, flour, butter
(Perfect combination with a glass of Moscatel)

Sorbet (v) 5.55

Ask for today's flavour
(Perfect combination with a glass of Pedro Ximenez)

Coffee & Tea

Espresso 2.55

Americano 2.95

Double Espresso 2.95

Café Latte 3.25

Cappuccino 3.25

Café Mocha 3.35

Hot Chocolate 3.25

Breakfast Tea 2.55

Earl Grey Tea 2.55

Green Tea 2.95

Peppermint Tea 2.95

Apple Tea 2.95

Camomile Tea 2.95

Port & Dessert Wines

50 ml 125 ml Bottle

Ontanon Marco Fabio 3.50 7.00 22.95

Moscatel

Rioja, Spain

Aromas of pears, peaches and white flowers

Krohn Ruby 3.95 7.95 22.95

Douro, Portugal

The palate has plenty of lively cherry and curranty black fruit rich and full with a soft finish

Krohn LBV 2015 4.95 8.95 26.35

Douro, Portugal

Deep ruby colour with spicy black fruit aromas

50 ml 125 ml Bottle

Krohn Tawny 3.95 7.95 22.95

Douro, Portugal

Tawny-red in colour with aromas of caramel, butterscotch, currants and spice.

(Perfect with cheese board)

Fernando De Castilla 5.50 9.50 30.00

Classic Pedro Ximenez

Jerez, Spain

The nose seduces with intense dried fruit aromas of raisins, prunes and dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake

(v) Suitable for Vegetarians

If you have a food allergy, please let us know before ordering.