# **DESSERTS**

#### **APPLE & CARAMEL CRUMBLE (V)**

Served warm with custard. £7.95

#### **CHOCOLATE FONDUE**

Served with fresh strawberries & marshmallows for dipping. £7.50

#### **LEMON & RASPBERRY PARFAIT** (GF)

Served with cream. £6.95

#### **BLACK FOREST ROULADE**

Served with cream. £6.95

#### **BISCOFF CHEESECAKE**

Served with cream. £6.95

#### **BANOFFEE PIE (V)**

£7.50

#### **MEDITERRANEAN LEMON SORBET** (V\*)

Pour a shot of Limoncello over your sorbet for £2.00 extra. £5.50

### **CHESHIRE VANILLA ICE CREAM (V) (GF)**

£6.95

#### **HOMEMADE BAKLAVA** (V)

Layers of filo pastry entwined with crushed pistachios and baked in the oven with honey.

Served with vanilla ice cream.

£7.50

# WHITE CHOCOLATE AND RASPBERRY

**MERINGUE ROULADE** (V)(GF)

Served with cream. £6.95

#### TRIO OF CHEESE

Stilton, brie, cheddar served with chutney and crackers.

£8.50

## **VEGAN CHOCOLATE & ORANGE TART (V\*)**

£6.50

# **HOT BEVERAGES**

Coffee		Теа	
CAPPUCCINO	£2.90	<b>ENGLISH BREAKFAST TEA</b>	£2.50
LATTE	£2.90	EARL GREY	£2.50
<b>AMERICANO</b>	£2.50	HERBAL TEAS	£2.50
<b>ESPRESSO</b>	£2.00		
<b>DOUBLE ESPRESSO</b>	£3.00	MOMBAZILLIAC DESSERT	
CORTADO	£3.00	WINE	
LIQUEUR COFFEE	£7.50	50cl- <b>£28.50</b>	
ESPRESSO MARTINI	£9.95		

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.