



Desserts Menu

Glazed chocolate tart hazelnut praline, chocolate tuile, toffee ice cream	7.00
Autumn Blackberry Set Yoghurt Chantilly cream, blackberry shards	7.00
Classic Vanilla Crème Brule Plum compote, olive oil short bread	7.00
Cherry Parfait Almond frangipani, mint syrup	7.00
Selection of Jersey Ice Cream	6.00
Selection of Cheese Served with Homemade Chutney, Celery, Grapes and Artisan Biscuits	12.00

(v) – suitable for vegetarians

All our dishes are created in house where we use ingredients containing Nuts and Peanuts, Gluten, Fish, Molluscs and Seafood, Eggs, Milk and other Dairy Products, Celery, Sesame, Mustard Seeds and some products that may contain Sulphites



Americano Black Coffee made with a double espresso	2.25
Cappuccino with textured milk & espresso	2.45
Espresso	2.25
Double Espresso	3.25
Latte Milky coffee served in a tall glass	3.25
Hot Chocolate	2.95
Extra Shot	1.15
Selection of teas	From 1.85

Speciality Coffee 5.95

Calypso - *Tia Maria* | Caribbean - *Lambs Navy Rum*
French – *Hennessey* | Highland - *Drambuie*
Irish – *Jamesons* | Italian – *Amaretto* | Russian – *Smirnoff*
Whisper – *Cointreau* | Rudesheimer - *Asbach Brandy*