

DESSERTS



1 for £5.50 2 for £10.00 3 for £13.50 4 for £17.00

**All of our Desserts are made In-House.
Ice Creams supplied by Lovingtons**

Chocolate Chocolate Chocolate

Homemade Warm Chocolate Brownie
with Chef's Chocolate Sauce &
Rich Double Chocolate Ice Cream

Liqueur & Cream Coffees

Irish Coffee (Whiskey)
English Coffee (Gin)
Russian Coffee (Vodka)
Italian Classico (Disaronno)
Calypso Coffee (Tia Maria)
Irish Cream Coffee (Baileys)

Treacle & Walnut Tart

Homemade and served with Vanilla
Ice-Cream and Toffee Sauce

Lovingtons West Country Ice Creams & Sorbets

Choose From:

Clotted Cream & Vanilla Ice Cream
Rich Double Chocolate Ice Cream
Strawberries & Cream Ice Cream
Hive Honeycomb Ice Cream
Lemon Zest Sorbet
Mango & Passion Fruit Sorbet
Blackcurrant Sorbet
3 Scoops served in a Homemade
Brandy Snap Basket

The Malibu Shed Mess

Homemade Crushed Meringue,
Whipped Cream, Malibu Laced
Pineapple Chunks with
Toasted Coconut and topped with
Belgian White Chocolate Crumb

Cheesecake in a Jar

Smooth Rhubarb Cheesecake on a
Buttery Ginger Biscuit Base, served
with a side of Mixed Berry Compote
topped with Whipped Cream

Baileys Crème Brulee

With a delicious Crunchy Caramelised
Sugar topping and served with a
Chocolate Shortbread Biscuit

COGNAC

Hennessy X.O. 40%

25ml - £10.00

It's intense and deep colours. Flavours
of candied fruit and subtle lightly
spiced tones develop on the palate.

Remy Martin VSOP 40%

25ml - £4.50 50ml - £8.50

Mixes of vanilla and honey on the
palate with a warm spicy long finish.

Courvoisier VS 40%

25ml - £2.50 50ml - £4.80

Complex fruity notes,
with a unique richness and depth.

A SELECTION OF FINE CHEESES

Served with Biscuits, Apple,
Celery & Chutney **£7.50**

DESSERT WINE

Monbazillac, France 2010

Domaine L'anicienne Cure 13%

A wonderfully rich sweet wine,
which is deep gold in colour

100ml - £5.50

PORTS

Delaforce, Dry White 20%

50ml - £3.00

Served chilled, with ice if you wish.
Complex nutty aromas with rich,
honeyed flavours.

Wiese & Krohn, LBV 20.5%

50ml - £3.00

Damsons, dried fruit and warm spice
with a very interesting and developed
complexity, hints of fresh cherry.

10yr Tawny, Barao de Vilar 20% 50ml - £4.50

Matured for 10 years in seasoned oak
casks, acquiring a softened mellow
texture with an intense complex nose
which complements the appealing
raisiny fruit.