

HOMEMADE DESSERTS

Apple tart tatin (for two) with vanilla ice cream and creme anglaise - 11.95

Sherry trifle with almond biscotti - 5.95

Lemon curd meringue with candied zest and lemon syrup - 5.50

Cardamom and orange bread and butter pudding with lime anglais - 5.95

Chocolate gateau with maraschino cherry ganache - 6.50

Blueberry cheesecake with macerated blueberries - 5.95

Selection of Ice creams with homemade chocolate chip cookies - 4.95

Falcon cheese board served with biscuits and chutney - 6.50

COFFEES AND AFTER DINNER

Coffee - 2.30

Cappuccino - 2.70

Latte - 2.70

Espresso - 1.85

Hot chocolate and marshmallows - 2.90

Taylor's reserve port - 3.50

Graham's LBV port - 3.20

Macallan single malt - 3.00

The Glenlivet single malt - 3.00