

desserts AND coffee

MINI PUDDING

A few mouthfuls of joy. See blackboard for today's mini pud 2.95

SHIPWRECKED TART

Rich shortcrust pastry, brandy & mixed nut filling,
served warm with homemade vanilla ice cream 6.95 (v)

RHUBARB CRUMBLE & CUSTARD PAVLOVA

Homemade meringue, rhubarb, vanilla custard, crumble 6.95 (gf*, v)

ARCTIC (TRIANGLE) ROLL

Strawberry & lemon semifreddo, sponge 6.95 (gf, v)

AFFOGATO

Double scoop homemade vanilla ice cream, hot shot of espresso 5.95 (v, gf)

Add a shot of Saliza Italian Amaretto Liqueur 3.00

HOMEMADE ICE CREAMS (v)

Choice of Two scoops 4.00 or Three scoops 6.00

Real Vanilla Ice Cream

Homemade vanilla ice cream with Madagascan vanilla pods

Apple Crumble Ice Cream

Vanilla ice cream with layers of bramley apple and crunchy crumble

Eton Mess Ice Cream

Vanilla ice cream layered with homemade meringue & raspberry coulis

Aperol Spritz Granita

Refreshing granita made with Italian Aperol Liqueur (df, gf)

Lemon & Fresh Mint Sorbet

Zesty lemon and fresh mint

ICE CREAM SUNDAE

See our blackboard for today's sundae 7.50

CHEESEBOARD

Choice of artisan cheeses with biscuits, grape chutney

One Cheese 5.50 / Two Cheeses 7.50 / Three Cheeses 9.50 (v, gf*)

Manx Vintage Cheddar, English Stilton, Guest Cheese (see blackboard)

Great paired with a glass of port, See our selection below

PORT & PUDDING WINE

Churchills Reserve Porto, 20% (2/5 Gill) 3.75

liquid rich raisins, plums & red berries

Ramos Pinto Tawny Port, 20% (2/5 Gill) 6.00

fruity aromas of orange, apricot & plum with vanilla wood notes

Dessert Wine: Monbazillac Domaine de Grange Neuve, France 13%

honey and toffee finishing with a twist of bitter orange zest.

Ideal with cheese 125ml glass 6.50 / 500ml bottle 26.00

H O T D R I N K S M E N U

Premium espresso based coffees & Tea Forte infusions

C O F F E E

Decaf available on request

Americano 2.75

Single espresso | Double espresso 2.00 / 2.50

Macchiato Single | Double 2.10 / 2.60

Cappuccino 2.95 | Café Latte 2.95

Café Mocha 2.95

T E A

All 2.75

English Breakfast / Decaf Breakfast

Earl Grey / Chamomile

China Gunpowder – Green Tea

Moroccan Mint – Green Tea

Fresh Mint / Peppermint

Darjeeling

L I Q U E U R C O F F E E S

Freshly ground espresso, liqueur, Manx cream – 6.00

Irish - Whiskey

Italian - Amaretto

Baileys Cream

Calypso – Tia Maria

Gaelic - Drambuie

Russian - Smirnoff

Cointreau

Grand Marnier

French - Brandy

B A I L E Y S H O T C H O C O L A T E

With whipped cream 6.95

D I G E S T I F S

For our full selection of Whisky, Brandy and Liqueurs

Please see our drink menu

