

desserts AND coffee

MINI PUDDING

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

CHOCOLATE & RASPBERRY TART

chocolate pastry tart, raspberry and chocolate fondant, served warm 6.95

LIMONCELLO CHEESECAKE

almond shortbread, homemade lemon verbena ice cream 6.95

TIRAMISU GIORDANO

homemade chocolate savoiardo biscuit, layered with a light mascarpone mousse flavoured with a coffee liqueur, espresso sauce.

Chef Manuel Giordano's take of an Italian classic (gf, v) 6.95

COCONUT RICE PUDDING

black cherry & roasted almond flakes, served hot (v, vegan, gf, df) 6.95

AFFOGATO

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

Why not add a shot of Saliza Italian Amaretto Liqueur 3.00

ICE CREAM SUNDAE

See our blackboard for today's sundae 7.50

HOMEMADE ICE CREAMS

Choice of any two scoops 4.00 or three scoops 6.00

Real Vanilla / Rich Chocolate & Brownie / Roasted Plum Ripple

Lemon & Fresh Mint Sorbet

Zesty lemon and fresh mint

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 or pudding wine, 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

