



### **Desserts - £5.50**

Warm Apple Crumble with Vanilla Ice Cream  
White Chocolate Cheese Cake with Fresh Passion Fruit\*  
Banoffee Pie with Toffee, Bananas, Cream and Caramel Sauce  
Crème Brulée with Summer Berries  
Rich Brownie and Vanilla Ice Cream Sundae with Chocolate Fudge Sauce  
Cheese Plate, Plum Chutney, Grapes and Crackers - Add £1.50

### **Delicious Dessert Cocktails - £6.50\***

#### **Espresso Martini**

A Large Shot of Vodka, Shaken with a Double Espresso, a Splash of Kahlúa and a Dash of Sugar Syrup

#### **Tiramisu**

An Exciting Mix of Amaretto, Kahlúa and Frangelico Shaken Hard with a Double Shot of Espresso and Cream

#### **Liqueur Coffees**

Irish / French / Calypso / Jamaican / Italian

#### **Stickies**

Chateau Belingard, Manbazillac, France 2001

125ml - £6.50  
375ml - £18.50

#### **Port**

Quinta de Tedo Finest Reserve

50ml - £3.80  
750ml - £28.00

#### **After Dinner Drinks**

##### **Liqueurs - 25ml**

Disaronno Amaretto - £3.40  
Tia Maria - £3.40  
Frangelico - £3.50  
Drambuie - £3.50  
Cointreau - £3.50  
Sambucca - Bianca and Nero - £3.20  
Baileys - £3.20



**Cognac - 25ml**

Martel V.S - £3.50  
Frappin Cognac, Grand Champagne V.S - £4.00  
Remy Martin, VSOP - £3.80

**Whiskey and Bourbon - 25ml**

Jameson's Triple Distilled Whiskey, Dublin - £3.40  
Johnny Walker Black Label, Kilmarnock - £3.80  
Chivas Regal 12 Year Old, Keith - £3.80  
Glenlivet Single Malt, Aged 12 Years - £3.80  
Lagavulin Single Malt, Aged 16 Years, from Islay - £4.00  
Makers Mark, Kentucky - £3.50  
Woodford Reserve, Kentucky - £4.00  
Canadian Club, Rye Whiskey, Ontario - £3.40

*Please Ask for a 50ml Measure if you'd Prefer*

*\* Cabin Favourites*

*Some Dishes May Contain Nuts or Nut Traces*