

## Dessert Menu

(F5) Sticky toffee pudding served with toffee sauce £5.75

(F5) Hot chocolate fondant £5.75

(F5) Classic lemon meringue tart £5.75

(F5) Cherry cheesecake £5.75

Dark chocolate & raspberry tart £5.75

*All above are served with either ice cream, custard or cream*

(F5) Trio of ice creams served in a tuille basket £5.75

Coffee & amaretto creme brulee served with chocolate shortbread £5.75

Local cheeses & biscuits served with grapes & celery £6.50

### Coffees

Regular - black, milk or cream £2.25

Cappuccino £2.50

Latte £2.50

Mocha £2.75

Espresso £2.00/£3.00

### Liqueur Coffees

All £5.50

Irish Coffee - Jameson's

French Coffee - Grand Marnier

Italian Coffee - Amaretto

Baileys Coffee

Calypso Coffee - Tia Maria

Seville Coffee - Cointreau

### Famous Five Menu

Monday - Saturday  
5.30pm - 9pm

5 Starters  
5 Mains  
5 Desserts

**All £5 each**

(Minimum 2 courses per person)

*To show you which dishes are available;  
look for (F5) on the Main Menu*

### Dessert wines & Spirits

#### Late Harvest Sauvignon Blanc - Chile

A rare & unusual wine with aromas of peach & luscious sweet flavours of honey

£15.00 per half bottle £4.50 per 100ml glass

#### Muscat "Museum Reserve" Yalumba - Australia

Dark, rich & intensely sweet wine, similar to port in style & flavour

Flavours of dried fruit & nuts the perfect choice for chocolate desserts

£22.00 per half bottle £5.95 per 100ml glass

#### Jurancon "Cuvee Jean", Chateau Jolys - France

An award winning Jurancon estate from South West France near Pau.

Luscious, sweet flavours of apricot & honey, ideally suited to fruit & cream desserts

£18.00 per half bottle £5.00 per 100ml glass

#### Cognac "Grand Fine" 12 year old,

Chateau de Beaulon  
£6.50 per 25ml

#### Armagnac "Hor's d'Age" 12 year old,

Chateau de Laubade  
£7.50 per 25ml

#### Grappa "Sarpa",

Jacopa Poli  
£5.00 per 25ml