



# Desserts

<b>Callebaut Chocolate Tart, Roasted Almond Ice Cream</b>	<b>14</b>
<b>Apple Terrine, Meadowsweet Custard, Puff Pastry, Salted Caramel Ice Cream</b>	<b>10</b>
<b>Vanilla Basque Cheesecake, Strawberry Sorbet</b>	<b>10</b>
<b>Panna Cotta, Mango Sorbet, Mango &amp; Chilli Salsa GF</b>	<b>10</b>
<b>The Noble Cheeseboard</b>	<b>15</b>

## HOT DRINKS

<b>Tea - Breakfast, Earl Grey, Mint, Green, Red Berry</b>	<b>3</b>
<b>Espresso</b>	<b>3</b>
<b>Double Espresso</b>	<b>4</b>
<b>Americano</b>	<b>3.5</b>
<b>Cappuccino</b>	<b>4</b>
<b>Latte</b>	<b>4</b>
<b>Flat White</b>	<b>4</b>
<b>Hot Chocolate</b>	<b>4</b>
<b>Liqueur Coffee - Irish, Calypso, Baileys, French</b>	<b>7</b>

## PORT & DESSERT WINE

<b>Moelleux, Chateau des Valentons Canteloup, Bordeaux, France</b> Golden yellow, with honey on the nose. This is perfect alongside anything sweet	<b>50ml 5.5   45</b>
<b>Recioto Della Valpolicella Classico, Lenotti, Italy (500ml)</b> A red dessert wine bursting with cherry, fig and chocolate	<b>50ml 8   68</b>
<b>Messias Tawny Port, Portugal (VG)</b> Notes of raisin and roasted nuts, this leaves jammy red fruits on the palate for a substantial finish	<b>50ml 6   50</b>
<b>Messias Colheita 2007 Port, Portugal (VG)</b> A golden red colour with ripe fruit and spice throughout for a protracted finish	<b>50ml 8.5   70</b>

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements. GF- Gluten Free