

Dessert Menu

'Chocolate Fallen Angel' £7.95
Dark Chocolate and Orange Sacher Torte, Grand Marnier & Caramelised Orange

Black Forest Cheesecake £7.50
Kirsch Marinated Cherries

'Angel Banoffee' £7.25
Toasted Italian Meringue, Caramelised Bananas, Dulce de Leche

Rhubarb & Custard Crème Brûlée £6.95
Homemade Ring Doughnut

Sticky Toffee Pudding £6.95
Warm Butterscotch Sauce & Honeycomb Ice Cream

Glazed Passionfruit Tart £6.95
Dorset Clotted Cream

Assiette of Angel Desserts £16.50
A Selection of A La Carte & Special Desserts to Share

Selection of Ice Cream & Sorbets £5.75
Affogato – Espresso & Ice Cream with Amaretto Biscuit £5.95
With Italian Amaretto £9.45

Individual Cheese £7.95
Selection of Cheeses £10.95
Shepton – Unpasteurised, semi hard goats cheese with a firm texture and gentle flavour

Ogglesshield – Unpasteurised, made with Jersey cow milk

Peri Wen – Pasteurised, Brie style cheese from west Wales

Cashel Blue – Pasteurised, semi soft & mildly veined cheese with a creamy texture

Coastal Cheddar – Pasteurised, cow milk, hard, a clean savoury & fruity taste with a distinct sweet finish

Dessert Wines

	50ml Glass	Bottle
Chateau Calabre 2013 Semillion	£4.50	£24.00
Monbazillac 2011 Domaine de l'Ancienne Cure	£5.00	£26.00
Automne Late Havest Vementino Viognier 2006 Domaine Preignes le Vieux	£6.75	£55.75
Mount Horrocks 2015 Clare Valley	£7.90	£46.00
Monastrell Dolce 2011 Bodega Casteno	£6.00	£45.00
Moscatel De Setubal 2012 Bacalhoa	£5.60	£38.00
Noble Late Harvest Reisling 2013 Paul Cluver Elgin	£7.00	£53.00

Coffees, Tea's & After Dinner Drinks

Our coffee is Fair Trade & sustainably sourced from tropical Java, Indonesia. Hand-roasted using traditional artisan Italian methods, producing a rich, dark robust coffee.

Selection of Tea or Coffee with Homemade Petit Fours £4.50

Liqueur coffees £6.95

Espresso Martini £8.25

Coffee, Kaluha, Vodka

Chocolatini £7.50

Baileys, Vodka & Milk Chocolate

