

DESSERTS

Cinnamon and lavender honey ice cream	£5.00
Strawberry Semi-Frio with mixed summer berries and cherry aguardente	£6.00
Passionfruit cheesecake	£6.00
Black figs, poached in spiced port with quince compote and strawberry sorbet	£6.00
Farofia – Portuguese poached meringue in vanilla custard	£6.00
Dark chocolate and ginger tart with crushed raspberries	£6.00

CHEESE

Two Spanish cheeses served with quince membrillo and walnut bread:

La Peral – unique, rich and creamy with mild blueing – pasteurized cow's milk	
Roncal D.O.P. – matured, firm and smooth-textured – unpasteurised ewe's milk	£7.00

COFFEES AND TEAS

Espresso, Latte, Macchiato, Cappuccino, Cafetière <i>also available decaffeinated</i> (Solo, Con Leche, Cortado)	£2.50
English Breakfast, Darjeeling, Earl Grey, Camomile, Peppermint, Fresh Mint or Green Tea	£2.50

DESSERT AND FORTIFIED WINE

	100ml	
Moscatel, 2010, Senorio De Sarria, Navarra	£7.00	£33.00 50cl
Garnatxa, Masia Pairal, Can Carreras, Marti Fabri, Emporda, Costa Brava	£8.50	£42.00 50cl
Don P.X. Gran Reserva, 1982, Pedro Ximenez, Bodegas Toro Albala, Montilla	£14.75	£55.00 37cl
Capricho de Goya, Vino de licor moscatel, Bodegas de Camilo Castilla, Navarra	£11.50	£55.00 50cl

PORT WINES

	100ml	
Niepoort, Dry White, Chilled	£5.00	£32.00 75cl
Ramos Pinto, 10 yr Tawny	£8.00	£45.00 50cl
Ramos Pinto, 20 yr Tawny		£75.00 50cl
Niepoort, LBV 2005	£7.25	£45.00 75cl

DIGESTIVOS

COGNAC		BRANDIES & AGUARDIENTES		
Chateau de Beaulon (7years)	4.50	Fernando de Castilla Reserva	4.50	
Chateau de Beaulon Napoleon (20years)	12.50	Fernando de Castilla Gran Reserva	6.50	
		Macieira	4.50	
ARMAGNAC		Aguardente Bagaceira	5.75	
Larressingle X.O	7.75	Orujo	5.75	
		LIQUEURS	4.75	
CALVADOS		Strega	Frangelico	Sambuca
Morise Hors d'age	7.75	Grand Marnier	Cointreau	Kummel
		Amaretto	Kahlua	Drambuie
		Patxaran	King's Ginger	Beirão

Ginginha

Tuaca