

Tempus concludes

Desserts *£5.25 each*

Chocolate orange torte - a torte of chocolate and orange mousse encapsulating a jaffa filling, finished with an orange zest glaze

Pear and almond frangipane - sliced, glazed pears and almond flakes served in a light pastry case, served warm with a sauce anglaise

Apple crêpes - crepes filled with a sweet apple filling, served warm with a cinnamon ice cream

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream

Tiramisu - layers of coffee soaked sponge, mascarpone, cream and Tia Maria, dusted with cocoa

Mixed fruit terrine - mixed fruit and berries set in a raspberry jelly, served with a tangy lemon sorbet

Dessert wine *Try one of our tempting desserts with a glass or bottle of . . .*

40 The Stump Jump Sticky Chardonnay Adelaide Hills/McLaren Vale: 2008/09 Australia Unctuously sweet with marmalade and peach flavours balanced refreshingly by green apple and lemon zest acidity	
175ml glass	£4.50
Bottle.....	£17.50

Cheese

Local and continental cheese selection - selection of cheeses, served with fruit chutney, biscuits,
celery and grapes.....£5.25

Local and continental cheese selection plus a glass of port - the above served with
a glass of late bottled vintage port.....£9.95

Coffee and hot chocolate *£3.95 each*

Cappuccino

Latte

Espresso

Americano

Hot chocolate

Flavoured coffees - gingerbread latte, caramel or choc mint

Liquor coffee £6.95 each

Irish - whisky
Calypso - Tia Maria
Russia - vodka
French - Courvoisier brandy
Seville - Cointreau
Italian - amaretto
Baileys cream
Highland - Drambuie

Novus speciality tea selection £3.95 each

Egyptian mint
Spiced chai
Wild encounter
Citrus chamomile
Dragonwell green tea
Organic jasmine green tea
Persian pomegranate
Peppermint
English breakfast
Darjeeling

After dinner drinks (refer to bar tariff)

Malt whisky

Glenfiddich
 Macallan
 Oban
 Singleton
 Glenkinchie

Blended whisky, American

Tullamore Dew or Bushmills (Irish)
 Johnny Walker Red/ Black
 J&B Rare
 Chivas Regal
 Jim Beam
 Jack Daniels
 Woodford Reserve

Cognac

Courvoisier VS
 Courvoisier VSOP Exclusif
 Remy Martin VSOP

Liqueurs

Amaretto
 Drambuie
 Baileys
 Sambuca

All prices are in £ and inclusive of VAT. All our fish comes from sustainable sources. All meat weights denoted are pre-cooked. (m) denotes dishes can be served as a main course option, (n) denotes dishes which contain nuts or traces of nuts, (v) denotes dishes which are vegetarian. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods, although we try we cannot guarantee all products are GM free.