



## HOT DRINKS

**FILTER COFFEE**  
**£3.00**

**LATTE**  
**£3.75**

**MACCHIATO**  
**£2.50**

**ESPRESSO**  
**£2.50**

**DOUBLE ESPRESSO**  
**£3.00**

**CAPPUCCINO**  
**£3.75**

**MANDARIN COFFEE**  
**£5.75**

**IRISH COFFEE**  
**£5.75**

**TEA**  
**£2.75**

**FRESH MINT TEA**  
**PEPPERMINT TEA**  
**GREEN TEA**  
**GINGER LEMON TEA**  
**£2.75**

**LEMONGRASS TEA**  
**£3.25**

**JAPANESE CHERRY TEA**  
*An ancient Japanese blend of hot  
mellow sencha green tea leaves  
with sour cherry pieces, muddled  
berries & vanilla essence*

**£4.00**

**JASMINE TEA**  
**£3.75**

## DESSERT MENU

### The Grand Finale

To complete your culinary journey,  
we have prepared an irresistible selection of delicious desserts  
and after dinner cocktails, wines,  
liqueurs and hot drinks.

Our delectable dessert menu, designed by our very own  
executive dessert chef, offers a heavenly selection  
of homemade delights.

The hard to resist menu will allow you to indulge your palate in  
something light and fruity or sinful and gorgeous.

The unique drinks selections are guaranteed to add  
the finishing touchers to your Yum Yum dining experience.



## DESSERT COCKTAILS

### ESPRESSO MARTINI

Absolut Vodka, Kahlua espresso liqueur & a shot of espresso

£10.50

### PINK MOON

Baileys with rosy Cheeks

£10.50

### WHITE RUSSIAN

House Vodka, Kahlua & double Cream (contains dairy)

£10.50

### CHEEKY MONKEY

Courvoisier, coconut milk, banana & honey

£10.75

### VANILLA RUM MARTINI

Vanilla flavoured rum, vanilla syrup & hazelnut liqueur blended with a scoop of vanilla ice cream and crushed ice

£11.00

## ORANGE GOLD WINE

GERARD BERTRAND ORANGE GOLD ORGANIC WHITE,  
OCCITAINE (OP) (ABV 15.0)

FRANCE GLOSS (175ml) £8.25

GLOSS (250ml) £11.25

BOTTLE (750ml) £32.00

(An explosion of white flower notes, candied fruits, & white pepper. A flattering aromatic freshness, ends with a long finish that extends the gourmet experience)

## DESSERTS

{All our desserts are Gelatine and Alcohol free, but contains dairy}

### HOT CHOCOLATE FONDANT (V)

Delicious melting chocolate captured in a chocolate sponge,  
served with vanilla ice cream.

(Please allow 15mins preparation time)

£8.30

### LEMONGRASS CRÈME BRULÉE (V)

A classical French dessert enhanced by a subtle lemongrass flavour  
served with pistachio biscotti.

£7.50

### MANGO & PASSION FRUIT MOUSSE

A mousse made with mango & passion fruit purée mixed with double cream

£7.50

### THAI COCONUT ROLL (V)

Warm homemade pancake filled with coconut  
served with coconut ice cream and honey

£6.50

### BANANA FRITTER (V)

Fresh homemade coconut coated banana fritters  
served with ice cream and golden syrup

£6.50

### LYCHEES & RAMBUTTANS

Chilled Lychees & Rambuttans served with a scoop of Vanilla Ice Cream

£6.50

### ICE CREAM (3 SCOOPS)

Choose from a selection of Strawberry, Pistachio, Vanilla,  
Coconut or Chocolate ice creams

£6.50

### EXOTIC SORBETS (3 SCOOPS)

Choose from our selection of exotic alphonso mango, Raspberry or lemon sorbets

£6.50

\* V - Vegetarian / VG - Vegan

## AFTER DINNER DRINKS

{Served as 25ml shots}

## ARMAGNAC

### JANNEAU VSOP

£7.25

## COGNAC

### COURVOISIER VSOP

£7.25

### REMY MARTIN VSOP

£7.50

### MARTELL VSOP

£8.25

### HINE RARE VSOP

£8.75

### REMY MARTIN XO

£25.00

### HOT BRANDY

Let our bar staff show you how to drink brandy the proper way

£9.00