

# DESSERTS

## DESSERTS

- CLASSIC CRÈME BRÛLÉE** £6.45  
Sugar glazed baked vanilla pod custard
- WARM TRIPLE CHOCOLATE BROWNIE** £6.95  
Triple chocolate brownie, chocolate fudge sauce & vanilla ice cream
- STRAWBERRY & PASSIONFRUIT ETON MESS** £7.95  
Passionfruit sorbet, strawberries, crushed meringue & Chantilly cream
- SICILIAN LEMON TART** £6.95  
With Chantilly cream & raspberry coulis
- WARM TREACLE & GINGER TART** £6.75  
Served with vanilla ice cream
- STICKY TOFFEE PUDDING** £7.45  
Steamed sponge date pudding, toffee sauce & vanilla ice cream
- BAKED VANILLA CHEESECAKE** £6.75  
With mixed berry compote & Chantilly cream
- WARM FRANGIPANE & RASPBERRY TART** (n) £6.75  
Served with vanilla ice cream & raspberry coulis
- CHOCOLATE BROWNIE ICE CREAM SUNDAE** £7.65  
Cookie dough, brownies, chocolate sauce, whipped cream, chocolate popping candy & vanilla ice cream
- ICE CREAM** £5.25  
3 scoops of vanilla, chocolate, pistachio (n), strawberry or honeycomb

## EGO MINIS

- MINI DESSERTS WITH ANY TEA OR COFFEE £5.45
- UPGRADE TO ANY LIQUEUR COFFEE £2 extra

- WARM TRIPLE CHOCOLATE BROWNIE
- CRÈME BRÛLÉE
- STICKY TOFFEE PUDDING
- STRAWBERRY & PASSIONFRUIT ETON MESS
- ICE CREAM

## DESSERT COCKTAILS

- CHOCOLATE ORANGE** £6.45  
Absolut Vodka, triple sec, chocolate
- CHERRY BAKEWELL** £6.45  
Disaronno Amaretto, Martell VS & crème de cacao with cherry purée & cream
- SALTED CARAMEL MARTINI** £6.95  
Frangelico & Disaronno Amaretto with dark crème de cacao, caramel & cream
- LAZY DAYS** £6.45  
Tia Maria with hazelnut liqueur, Baileys & cream

## DESSERT WINE & PORT

- SERRATA MOSCATEL DE ALEJANDRIA** £4.45  
125ml, Alicante, Spain
- GRAHAM'S LATE BOTTLED VINTAGE PORT** £3.95  
50ml, Porto, Portugal

## LIQUEUR COFFEES

- AMERICANO COFFEE**  
with 25ml liqueur, topped with cream £4.25
- FRENCH** with Martell VS Cognac
- DUTCH** with Beefeater Gin
- ITALIAN** with Amaretto Disaronno
- IRISH CREAM** with Baileys
- CALYPSO** with Tia Maria
- CARIBBEAN** with Captain Morgan
- IRISH** with Jameson Irish Whiskey
- HIGHLAND** with Chivas Regal 12
- SEVILLE** with Cointreau
- CAFFE CORRETTO** with Sambuca
- HAZELNUT** with Frangelico

## HOT BEVERAGES

- CAPPUCCINO £2.65
- MACCHIATO £2.45
- CAFFE LATTE £2.75
- FLAT WHITE £2.75
- AMERICANO £2.65
- ESPRESSO £2.25/£2.75
- HOT CHOCOLATE £2.95
- BREAKFAST TEA £2.25
- HERBAL TEA £2.25
- FRUIT TEA £2.25

# FESTIVE MENU

2 COURSES £24.95 / 3 COURSES £28.95

## APPETISERS

- RUSTIC BREADS, OLIVE OIL & BALSAMIC** (ve) £3.75  
with **MIXED OLIVES** (ve) £6.75
- HALLOUMI FRIES WITH MOJO ROJO** (v) £4.95
- PITTA BREADS WITH AVOCADO HUMMUS, TZATZIKI & MOJO ROJO** (v) £4.95
- BREADED MANCHEGO & CHORIZO WITH HONEY** £4.25

## STARTERS

- SOUP DU JOUR** (ve) (gf\*)  
Soup of the day served with fresh bread
- GAMBAS AL PIL PIL** (gf\*) (+£1.50)  
King prawns pan fried with garlic & guindilla chillies, served with toasted sun-dried tomato bread
- BREADED CAMEMBERT** (v)  
With mixed leaves & cranberry compote
- CHICKEN LIVER & ROSEMARY PÂTÉ** (gf\*)  
With clarified butter, pink peppercorns, toasted bread & chilli tomato marmalade
- SMOKED SALMON GNOCCHI AU GRATIN**  
With peas, broad beans & asparagus in white wine & dill cream
- GARLIC MUSHROOMS** (v) (ve\*) (gf\*)  
Sautéed field & wild mushrooms with garlic, lemon & parsley cream with toasted white bloomer
- GRILLED GOAT'S CHEESE** (v) (gf\*)  
On toasted brioche with aged balsamic vinegar, caramelised red onions & Jen's beetroot chutney

## MAIN COURSES

- SLOW COOKED BEEF BOURGUIGNON** (gf)  
Served on pommes purée with green beans & root vegetable crisps
- PANCETTA WRAPPED TURKEY ESCALOPE**  
With sage & onion stuffing, cranberry Madeira jus, served on roasted new potatoes, parsnips, carrots & Brussels sprouts
- HONEY GLAZED BARBARY DUCK BREAST** (gf)  
Served with thyme red wine jus, spiced red cabbage & pommes purée
- 200g SIRLOIN STEAK** (gf)  
Chargrilled & served with peppercorn sauce, grilled tomato, flat mushroom, rocket & skin-on fries  
**Upgrade to 200g Fillet £5**
- ROASTED SALMON FILLET** (gf)  
On crushed new potatoes with buttered green beans & white wine tarragon cream
- PAN ROASTED CHICKEN SUPRÊME** (gf)  
With wholegrain mustard cream, roasted new potatoes, parsnips, carrots & Brussels sprouts
- ANDALUCIAN PORK FILLET** (gf)  
Wrapped in Serrano ham & served on pommes purée with sautéed baby spinach & apricot sherry cream
- FESTIVE NUT ROAST** (v) (n)  
Walnut, cranberry & sundried tomato nut roast with roasted new potatoes, parsnips, carrots, Brussels sprouts & cranberry Madeira jus
- SPICED CHICK PEA CAKES** (ve) (n)  
Coriander & lime tabbouleh, carrot raisin & orange salad with flaked almonds & avocado hummus

## SIDES

- Pigs in blankets with honey & wholegrain mustard £3.95
- Brussels sprouts with pancetta & chestnuts (n) £3.45
- Tenderstem broccoli (v) £3.45
- Spiced red cabbage (v) £3.45

(v) vegetarian    (ve) vegan    (n) contains nuts    (gf) gluten free  
(ve\*) can be made vegan    (gf\*) can be made gluten free