



Desserts

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Rosemary Poached Pears	7.50
<i>A perfect finish to a spicy meal, rosemary poached pears served with a fruit compote and organic chocolate sauce and vanilla ice cream (dairy ,eggs)</i>	
Mango and passion fruit Brule:	7.50
<i>An Indian twists on a classic French recipe served with vanilla ice cream (dairy eggs)</i>	
*Mango Kulfi	5.95
<i>Mango flavored reduced milk iced dessert (dairy)</i>	
Warm chocolate mousse: spiced with cinnamon and served with vanilla ice cream (eggs)	7.50
Gulab jamun with vanilla ice cream (dairy)	6.50
<i>Most famous Indian desserts made milk – solid-base and sweet</i>	
Lemon and green apple sorbet	6.50
<i>Refreshing red berry sorbet</i>	6.50
<i>Chocolate ice cream</i>	6.50
Vanilla ice cream	6.95

* Contains nuts

Desserts Wine (100ml)

Muscat de Beaumes de Venise 2005, France	8.50
Rhone Muscadel, Graham Beck 2001 Robertson, South Africa	8.50
Muscat de Beaumes de Venise 2005, France	8.50
Saracco Moscato D Asti 2009, Italy (half btl 375ml)	35.00

Tea and Coffees

Darjeeling, Assam, Earl Grey, Camomile, mint or English	4.25
Coffee; espresso or café latte	4.25
Double Espresso	4.50
Cappuccino	4.50
Liqueur Coffee (please ask for selection)	10.50

Digestives

Ports (100ml)

Fonseca, late bottled vintage port	8.75
Taylor's 10 year old Tawny port	10.95
Brandies (25ml)	
Château du Breuil	7.50
<i>Fine Calvados</i>	
Martell V.S	8.50
<i>Fine Cognac</i>	
Remy Martin VSOP	10.95
Hennessy XO	22.50
Blason Noir, Bas Armagnac	9.50

Prices include VAT

* *Contains nuts*