

Mimosa

RESTAURANT + LOUNGE

DESSERT MENU

CHRISTMAS PUDDING (V, can be made VE) 5.95
With brandy sauce and vanilla shortbread

DARK CHOCOLATE BROWNIE (V) 5.95
Served with salted caramel ice-cream and chocolate sauce

RASPBERRY PANNA COTTA (can be made GF) 6.95
Rocky road, marshmallow, fruit meringue, chocolate crumbs, raspberry gel and pistachio ice-cream

LEMON POSSET (V, GF) 5.95
Served with passion fruit jelly and coconut ice-cream

ICE-CREAM (V) **OR SORBET SELECTION** (VE) 4.95

BRITISH CHEESE BOARD (V) 7.45
4 cheese selection with fruit chutney, biscuits, celery and grapes

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.



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APERITIFS

	25 ml	50 ml
<i>Baileys</i>	3.50	5.50
<i>Kahlua</i>	3.50	5.50
<i>Disaronno</i>	3.50	5.50
<i>Drambuie</i>	4.00	6.50
<i>Glenmorangie 10yr old</i>	5.00	8.00
<i>Glenfiddich 15 yr old</i>	5.00	8.00
<i>Glenfiddich 18 yr old</i>	7.50	12.00
<i>Chivas Regal 12 yr old</i>	4.00	6.50
<i>Johnny Walker Black Label</i>	4.00	6.50
<i>Monkey Shoulder</i>	4.00	6.50
<i>Courvoisier VS</i>	4.00	6.50
<i>Courvoisier Esclusif</i>	5.00	8.00
<i>Courvoisier XO</i>	12.00	18.00
<i>Hennessy Fine VSOP</i>	5.00	8.00
<i>Hennessy XO</i>	11.00	16.00

PORT

	50 ml	125ml	Bottle
<i>Cockburn's Special Reserve</i>	2.95	6.95	29.95
<i>Grahams 10yr old</i>	3.95	8.95	45.95
<i>Grahams 20yr old</i>	6.45	13.45	75.95

DESSERT WINE

	125 ml	Bottle
<i>Botrytis Semillon, Peter Lehmann Masters, South Australia</i>	8.95	24.95
<i>Sauternes, Château Laville, Bordeaux, France</i>		34.95

A SELECTION OF COFFEES AND LIQUEUR COFFEES ARE AVAILABLE
PLEASE ASK A MEMBER OF STAFF