

Mimosa

RESTAURANT + LOUNGE

DESSERT MENU

WARM STICKY TOFFEE PUDDING (V) 5.95

With toffee sauce, vanilla ice cream and honeycomb crisp

MILK CHOCOLATE AND CHERRY BOMB (V, can be made GF) 6.95

Milk chocolate mousse with a morello cherry insert, glazed with dark chocolate served with rocky road and black cherry gel

SALTED CARAMEL TIRAMISU (V) 5.95

Served with hazelnut biscotti

APPLE, PEAR AND BLACKBERRY CRUMBLE (V, VE) 5.95

Served with vanilla custard

RASPBERRY CHEESECAKE 6.95

With raspberry sorbet, raspberry gel and white chocolate ganache

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

BRITISH CHEESE BOARD (V, can be made GF) 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