

Desserts & Cheese

CHOCOLATE, HAZELNUT & OLOROSO TART (V) £4.95

Served with an espresso cream

Sherry wine recommendation - Emilio Lustau Old East India £6.00/75ml

CREMA CATALANA (V) £4.95

Spain's classic Crème Brûlée, delicately flavoured with lemon, oranges and cinnamon. Served with a traditional Spanish salted almond biscuit

Dessert wine recommendation - Menade Sauvignon Dulce - Rueda £6.00/75ml

DATE AND STEM GINGER PUDDING (V) £4.95

Served with a sherry toffee sauce and vanilla ice cream

Sherry wine recommendation - Apostoles Palo Cortado PX £8.50/75ml

VANILLA ORANGE CHEESECAKE (V) £4.95

Baked vanilla cheesecake with orange caramel

Sherry recommendation - Emilio Lustau Emilin Moscatel £6.00/75ml

COCONUT AND RASPBERRY RICE PUDDING (VG) £4.95

Paella rice pudding made with coconut cream, served with a sharp raspberry compote and toasted coconut

Dessert wine recommendation - PX Piedra Luenga Montilla-Moriles £6.00/75ml

SHERRY RAISIN ICE CREAM (V) £4.95

PX sherry poured over vanilla ice cream & sprinkled with sherry infused raisins

SELECTION OF SPANISH CHEESES £7.95

Served with crackers, celery & Membrillo

Sherry recommendation ~

Gonzalez Byass Leonor Palo Cortado £4.75/100ml or

Gonzalez Byass Nectar PX £4.25/75ml



OR FOR SOMETHING EVEN MORE INDULGENT.....

PLATO DE POSTRE £12.95

A tasting board to share, showcasing our delicious desserts

- * Menade Sauvignon Dulce - Rueda 2014 (o)(v) £6.00/75ml
- * PX Piedra Luenga Montilla-Moriles (o)(v) £6.00/75ml
- * Libamus Dulce de Mencia, Bierzo (v) £8.00/75ml



or why not try a Flight of all three of the above (3x50ml) for £12.95

....perfect with our Plato de Postre

For our sherry recommendations we have selected sherries that we have spent time matching to our desserts but we would also encourage you to revisit our sherry list to see our full range so that you can consider all the options

For allergen information please speak with a member of staff

HOT DRINKS

We're proud to source our coffee from local coffee roasters North Star Coffee Roasters.

They buy only ethical specialty grade Arabica coffees and choose beans based on their complex flavour profile, cleanliness and consistency. They work seasonally, purchasing fresh green coffee in small batches all year round which they then roast to showcase the inherent flavours of each bean.

CAPPUCCINO £1.90

LATTE £1.90

ESPRESSO £1.90

MACCHIATO £2.15

CORTADO £1.90

AMERICANO £1.60

-SERVED BLACK OR WITH HOT OR COLD MILK OR CREAM

MOCHACCINO £2.10

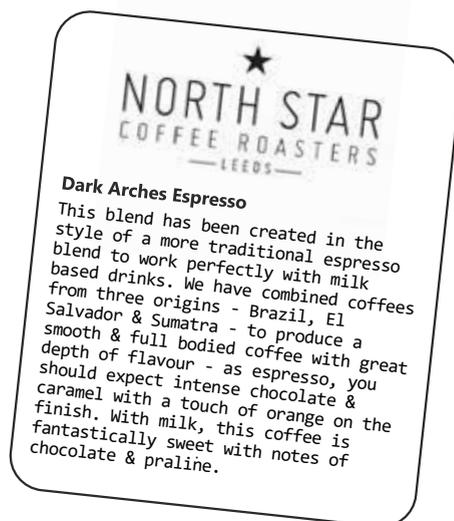
WHITE MOCHACCINO £2.10

CHAI LATTE £1.90

HOT CHOCOLATE £1.90

WHITE HOT CHOCOLATE £1.90

BREAKFAST TEA, EARL GREY TEA, GREEN TEA, INFUSIONS £1.95



All our coffees are based on a double shot of espresso. Please ask if you would prefer a single shot.



Coffees and hot chocolates can also be customised with our extensive range of syrups (30p per shot).

All coffee drinks are also available using decaffeinated coffee. We usually have soya milk available as an alternative to milk.