

Desserts & Cheese

AMBIENTE SUNDAE (V) £5.95

An indulgent medley of vanilla ice cream, chocolate brownie pieces, dark chocolate mousse, px raisins, hazelnut praline & prune purée
Sherry recommendation - Gonzalez Byass Nectar PX £4.25/75ml

VANILLA CRÈME BRÛLÉE (V) £4.95

A traditional vanilla crème brûlée served with almond biscuit
Sherry recommendation - Emilio Lustau Emilin Moscatel £6.00/75ml

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE (V) £4.95

Strawberry cheesecake with a white chocolate centre served with strawberry coulis
Sherry recommendation - Emilio Lustau Old East India £6.00/75ml

LEMON PIE WITH ITALIAN MERINGUE (V) £4.95

A light creamy lemon pie topped with Italian meringue
Sherry recommendation - Menade Sauvignon Dulce - Rueda £6.00/75ml

FRUIT & NUT KEBABS (VG) £4.95

Skewers of marinated fruit with date, nut and coco nib balls served with dark chocolate dipping sauce
Dessert wine recommendation - PX Piedra Luenga Montilla-Moriles £6.00/75ml

SHERRY RAISIN ICE CREAM (V) £5.95

PX sherry poured over Yorvale 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



DESSERT WINE

- 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 £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 sheries 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 are proud to be working with Hull based The Blending Room to bring you our exclusive Ambiente Blend.

The blends may change throughout the year reflecting seasonal variations in availability but the overriding profile that James and Katie will be striving for will be coffee with great body and finish with notes of sweet fruits and chocolate.

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

LIQUEUR COFFEE £4.95 - MADE WITH A CHOICE OF SPIRITS AND TOPPED WITH FRESH CREAM.



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 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.