

# **feast**<sup>®</sup> DESSERT MENU 2017

<b>Triple Chocolate brownie</b> Salted caramel sauce - vanilla bean ice cream	<b>£7</b>
<b>Lemon &amp; lime tart</b> Jersey cream – crushed meringue	<b>£7</b>
<b>Apple &amp; winter fruit crumble</b> Vanilla bean ice cream	<b>£7</b>
<b>Panettone bread &amp; butter pudding</b> Custard	<b>£7</b>
<b>Affogato</b> vanilla ice cream - single shot espresso <b>add cheeky shot of amaretto £3</b>	<b>£5</b>
<b>Cheeseboard</b> Selection of artisan cheese – Oatmeal biscuits – soda bread	<b>£8</b>
<b>Artisan ice cream - 3 scoops</b> chocolate - strawberry - vanilla	<b>£5.95</b>
<b>Fresh fruit sorbet - 3 scoops</b> strawberry & raspberry - mango & passion fruit - lemon	<b>£5.95</b>
<b>Don Pedro</b> - "milkshake for grown ups" <b>£7.95</b> choice of - whisky - baileys - tia maria - ximenez - kahlua	
<b>feast's boozy coffees</b> - "it's also for grown ups" choice of - irish - kahlua - baileys - brandy - amaretto - cointreau	<b>£6.95</b>
<b><u>Dessert wines</u></b>	
<b>White - sauternes clos le comte - france</b>	<b>£4/£19</b>
<b>Red - les clos de paulilles banyuls rimage - france</b>	<b>£4/£22</b>

Whether it's cappuccinos, lattes, or decaf, we do them all.  
Or simply relax with a cup of tea (builders, posh, decaf or herbal).