

DESSERTS

Fruits of the forest crumble & vanilla custard	4.55
Espresso & cardamom poached pears with orange & mascarpone	4.55
n Lime & pistachio panna cotta with sweet berries	4.55
n Ricotta & white chocolate cheesecake with Amaretto biscuit	4.55
Dark chocolate brownie with strawberries & cream	4.55
Assiette of desserts - a taste of all the puddings above	8.05
Ice creams or sorbets	4.25
Selection of continental cheeses	6.55

AFTER DINNER STICKIES

B-52, Slippery nipple , A.B.C, Mocha Choca Lata, Mini Guinness	4.95
--	------

SPIRITS

	Abv	35ml
Pimms	25%	3.75
Southern Comfort	35%	2.95
Bacardi, Gordons Gin, Smirnoff Vodka	37.50%	2.95
Bells, Lambs Navy Rum	40%	2.95
Bombay Sapphire, Pernod	40%	3.75
Jack Daniel's, Jameson, Jim Beam, Famous Grouse, Courvoisier	40%	3.75
Glenmorangie, Glenfiddich, Vecchia Romagna	40%	4.75
Remy Martin	40%	5.50

Gin, rum, vodka & whisky are also available in 25ml measures - please ask your waiter

APERITIFS, LIQUEURS & DIGESTIFS

Martini Bianco, Rosso, Extra dry, Cinzano, Dubonnet	15%	2.95
Archers	18%	2.95
Malibu	21%	2.95
Campari	25%	2.95
Amaretto, Grappa Nonino, Sambuca		3.95
Baileys, Drambuie, Cointreau, Grand Marnier, Tia Maria		3.95
Tio Pepe, Limoncello, Amontillado, Bristol Cream		4.00
Taylor's Late Vintage Port 2004, Grappa Chardonnay, Black Sambuca		4.30
Vin Santo 2005 Tuscany, served with Cantuccini biscuits		5.75
Botrytis Semillon, Peter Lehmann 2008		5.75

COFFEE and TEAS

Espresso	1.95
Double espresso, Espresso Macchiato, Cappuccino, Caffè Latte	2.55
Mocha	2.55
Floater Coffee	2.55
Americano	2.25
Hot chocolate	2.55
Liqueur coffee	4.75
Dragonfly teas	
English Breakfast, Earl Grey, Pure peppermint, Camomile.	2.25

There is no service charge, except for parties of 6 or more when a suggested 10% service charge will be added
The kitchen is open Monday to Saturday noon until 2.30pm then 6pm until 10.00pm, Sunday noon until 9.00pm

Reservations can be made on 01474 812154 or via the website on

www.bartellas.com