

# Bartellas

## DESSERTS

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n Rich chocolate & Cointreau mousse	4.25
Sweet basil panna cotta, mango & coconut salsa	4.25
n Amaretto semifreddo with coffee cream	4.25
Banana & Baileys crème brûlée	4.25
n Toffee & apple cheesecake	4.25
n Assiette of desserts - a taste of all the puddings above	8.05
Ice creams or sorbets	4.25
Selection of continental cheeses from the trolley	6.55

## AFTER DINNER STICKIES

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Hot shot, B-52, Slippery nipple, Biancanera	4.05
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## SPIRITS

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	Abv	35ml
Gordons Gin	37.50%	2.75
Smirnoff Vodka	37.50%	2.75
Bacardi	37.50%	2.75
Bells	40%	2.75
Lambs Navy Rum	40%	2.75
Southern Comfort	35%	2.75
Jim Beam	40%	3.50
Jack Daniel's	40%	3.50
Glenmorangie, Glenfiddich	40%	4.25
Remy Martin	40%	4.25

## LIQUEURS and DIGESTIVES

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Amaretto, Grappa, Sambuca	3.75
Baileys, Drambuie, Cointreau	3.75
Tio Pepe, Limoncello	3.75
Port	4.15
Vin Santo	5.50

## COFFEE and TEAS

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Espresso	1.95
Double espresso	2.25
Cappuccino	2.25
Caffe latte	2.25
Americano	2.25
Hot chocolate	2.25
Liqueur coffee	4.25

### Dragonfly teas

English Breakfast, Earl Grey, Pure peppermint, Camomile.	2.25
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There is no service charge, except for parties of 8 or more when a 10% service charge will be added to the bill  
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](http://www.bartellas.com)