BOURNEMOUTH



DESSERT MENU

Tiramisu Torte Coffee dipped ladyfingers, layered with whipped cream, mascarpone, cocoa powder, chocolate dust and macaroon [E, D, G]	£8.50
Forest Noir Chocolate biscuit, chocolate mousse, morello cherry compote, chocolate and cherry topping, garnished with biscuit crumb and chocolate shavings [E, D, G, S]	£9.50
Japanese Bar Matcha jaconde biscuit, cocoa and passion fruit compote, yuzu mousse [E, G]	£8.50
Exotic Dome Mango & red fruit mousse, coconut dacquoise biscuit, mango glaze [E, G, F, N, S]	£10.00
Banana & date sticky toffee pudding Vegan ice cream [G, S]	£9.00
Lemon Berry Delice [S]	£8.00
Selection of ice cream / sorbets Please ask your server for selection	£6.50

LIQUEUR COFFEES £8.50

Irish (Jameson)

Irish Cream (Baileys)

Italian (Disaronno)

Calypso (Tia Maria)

Brandy (Courvoisier) **Seville** (Cointreau)

AFTER DINNER SIGNATURE COCKTAILS - £10.00

Bailey's Chocolate Espresso Martini

Baileys, Tia Maria, Espresso shot garnished with chocolate powder.

Espresso Martini

Vanilla vodka, Kahlua, Espresso shot and sugar. The true classic.

Apple Pie

Fireball, Vanilla vodka, Apple juice and a sprinkle of cinnamon garnished with apple.
Fiery and refreshing!