



THE EXHIBITION ROOMS

Desserts

Dime Bar and white chocolate cheesecake with a blackberry coulis	£7.50
Sticky toffee pudding with toffee sauce, homemade vanilla ice cream and prune purée	£7.50
Chocolate fondant with homemade vanilla ice cream and chocolate sauce	£7.50
Poached rhubarb meringue with vanilla cream and almond crumb	£7.50
Selection of homemade ice cream or sorbet	£6.00
Selection of British and Irish cheeses with homemade cracker and chutney	£9.50

Dessert Wines

	Glass (100ml)	Bottle
Familia Zuccardi – Torrontes Tardio – Argentina	£12.50	£25.00
Pedro Ximenez – Glotonia – Spain		£28.00

Fair-Trade, Organic Coffees and Teas

Latte, Flat white	£3.00
Cappuccino	£3.20
Americano	£2.80
Espresso/Macchiato	£2.50
Double Espresso/Macchiato	£2.80
Hot chocolate	£3.00
Affogato coffee (1 scoop of homemade vanilla ice cream with an espresso)	£5.50
English Breakfast tea, Earl Grey tea, peppermint tea, fresh mint tea, green tea, camomile tea	£2.50

Liqueur Coffees

Irish coffee, Amaretto coffee, Frangelico coffee, Kahlua coffee & Tia Maria coffee	£7.00
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Liqueurs

Amaretto, Frangelico, Limoncello	£4.00
Benedictine, Drambuie, Cointreau, Grappa, Grand Marnier	£4.50
Taylors LBV port, Baileys (50ml)	£5.50
Taylors 20y/o tawny	£9.00

Cognacs

Courvoisier VS	£4.00
Remy Martin VSOP, Armagnac Janneau, Calvados VSOP	£6.00

Whisky

Monkey Shoulder, Drambuie	£4.50
Glenmorangie 10y/o, Laphroaig 10y/o, Macallan 10y/o, Talisker 10y/o	£5.00
Balvenie 12y/o, Glenlivet 12y/o, Chivas Regal 12y/o	£5.00
Dalwhinnie 15y/o, Lagavulin 16y/o	£5.50