

Dessert menu



H omemade sticky toffee pudding (v)	5.25
A pple & cinnamon butter crumble (v)	5.25
C hocolate sponge pudding (v)	5.25
W hite chocolate & raspberry cheesecake (v)	5.25
A lmondy peanut & caramel tart (gf, v)	5.25
C rème brulee served with shortbread (v)	5.25

Served with a choice of:

Vanilla ice cream,
double cream or custard

Salcombe dairy ice cream

1 scoop = 1.45 / 2 scoop = 2.80 / 3 scoop = 4.00

Choose from;

Vanilla, honeycomb, salted caramel, coconut,
Kenyan coffee, Belgium chocolate, Strawberry

Salcombe sorbet

Choose from:

Raspberry, mango or lemon

Cheese & bread board

Mini artisan loaves, chutney, celery & grapes

English cheddar, French brie,

Wensleydale & cranberry

For 1 person £6.95 / To share £12.50

Port

Grahams L.B.V	50ml - 20% - 3.55
Grahams Fine white	50ml - 19% - 4.00
Grahams 10 _{yr} Old Tawny	50ml - 20% - 4.50

The Angel

ADDINGTON GREEN

Coffee

Americano (<i>black</i>)	1.70
Flat white	1.75
Cappuccino	2.25
Latte	2.25
Latte Macchiato	2.50
Espresso	1.70
Double espresso	3.20
Decaffeinated	1.75
Floater	2.50
Liqueur Coffee	4.25

Choose from;

*Baileys, Tia Maria, Rum
Cointreau, Jameson's*

Tea

English breakfast	1.65
Herbal	1.85
Decaffeinated	1.65
Hot chocolate	1.95

After dinner Over ice

Baileys	50ml - 17%	3.50
Tia Maria	25ml - 20%	2.45
Amaretto	25ml - 28%	2.45
Limoncello	50ml - 27%	4.00
Cointreau	25ml - 40%	2.45
Cointreau Blood orange	25ml - 30%	2.45

Single Malt

Laphroaig	25ml - 40%	3.55
Glenmorange	25ml - 40%	3.00
Jura	25ml - 40%	3.55
Oban	25ml - 40%	3.55

Brandy Cognac

Martell VS	25ml - 40%	3.55
Martell VSOP	25ml - 40%	4.00
Martell XO	25ml - 40%	8.00

Dessert wine

Nederburg reserve <i>Noble late harvest</i>	100ml - 11%	5.00
Torres muscatel Oro <i>Catalunya</i>	100ml - 15%	4.00