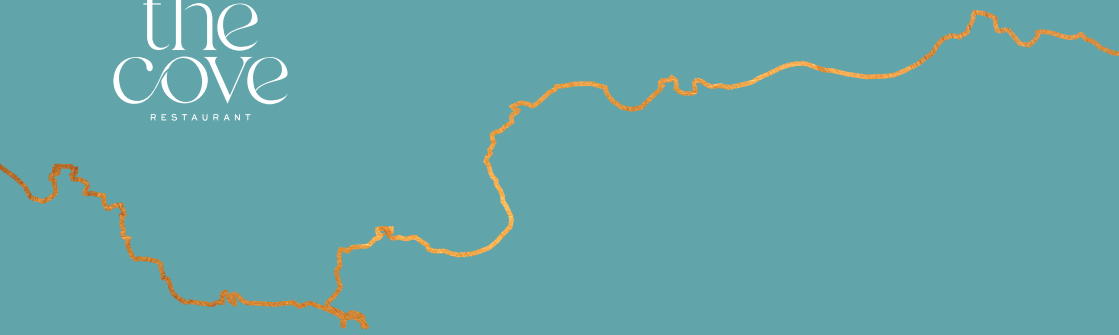
the cove
RESTAURANT



desserts

STICKY TOFFEE PUDDING (V) **8.50**
butterscotch sauce, vanilla ice cream
add clotted cream **+1.00**

SPICED NEW YORK CHEESECAKE (V) **8.50**
vanilla ice cream, marmalade

CHOCOLATE & CARAMEL (V) (GF) **8.50**
white & dark chocolate mousse, dulce de leche, biscuit pearls, popcorn

SELECTION OF ICE CREAM & SORBET (V) (VG) (GF)
scoops: 1 **5.75** | 2 **6.75** | 3 **7.75**
choose: strawberries and cream, chocolate, honeycomb, vanilla, mango sorbet or raspberry sorbet

Food Allergies & Intolerances
Please speak to out team about the ingredients within your meal when making your order if you have any food allergies or intolerances.

(V) vegetarian (VG) vegan (GF) gluten free
(V) (VG) (GF) can be made vegetarian / vegan / gluten free on request

hot drinks

ESPRESSO **2.85**
a single shot of concentrated black coffee

AMERICANO **3.95**
espresso topped with hot water

CAPPUCCINO **4.25**
espresso topped with a hot foamy milk & sprinkled with cocoa

LATTE **4.25**
coffee made with hot milk

FLAT WHITE **4.25**
double espresso with folded steamed milk

MOCHACCINO **4.50**
cappuccino made with hot chocolate milk

TEAS **4.25**
choose: english breakfast, decaffeinated, lemon & ginger, chamomile, earl grey, green tea, peppermint, green tea with raspberry & mint

LIQUOR COFFEE **8.50**
choose: dark rum, amaretto, scotch, irish, tia maria, baileys, brandy

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dessert & port wines

	50ml
CHATEAU LES MINGETS SAUTERNES FRANCE a concentrated, luscious dessert wine showing intense flavours of caramelised fruits, pear, melon and almond, rounded and balanced by good acidity	**8.85**
ELYSIUM BLACK MUSCAT USA virtually black in colour, with a rose-like aroma, very intense on the plate and full of fantastic rich velvety fruit	**8.85**
BOSCHENDAL VIN D'OR SOUTH AFRICA natural sweet aromas of tropical fruit, honeysuckle and tangerine fruit core and an explosion of kumquat, finishing with a fresh citrus zest	**8.85**
BULAS RUBY PORT PORTUGAL fresh and youthful, with raspberry and cherry flavours, combined with a long and intense finish	**8.35**
BULAS LBV PORTUGAL this port wine from a single harvest was trodden by foot, fermented in stainless steel tanks and bottled after 4 years. It bears intense, complex aromas with notes of black fruits and chocolate	**9.35**
BULAS TAWNY 10 YO PORTUGAL 10 year old tawny is the result of a careful blend of port wines aged in oak barrels in the winery (10 years indicates an average age). This wine is a blend of older wines, which offer superior complexity, with younger wines, which bring fresh fruit flavours	**9.85**
BULAS RESERVE WHITE DESSERT PORT PORTUGAL with a golden colour and intense aroma, the nuts predominate. In the mouth it is balanced with a well-integrated acidity in the sweetness. Fresh and long finish	**9.35**