



To Finish

Sticky toffee pudding, caramel sauce with salted caramel ice cream. (V) 9.50

Apple & rhubarb crumble topped with toasted almonds, served with custard. (V) 9.50
(vegan (VE)(GF)(MF) option available.)

Cherry Bakewell cheesecake, (white chocolate & almond cheesecake, cherry brandy compote, Chantilly cream, toasted almonds) served with blackcurrant sorbet. (V) 9.50

Trio of chocolate (chocolate brownie, chocolate sauce, chocolate ice cream.) (V) (GF) 9.50

Mango & passionfruit sundae – fresh mango, passionfruit coulis, Chantilly cream, vanilla ice cream. (V) (GF) 8.95

(GF) = Gluten Free – (MF) = Milk Free – (V) = Vegetarian – (VE) = Vegan

HOT DRINKS

Tea

Breakfast Tea 3.00

Flavoured Teas 3.50

(Peppermint – Earl Gray – Green – Camomile – Strawberry & Elderflower)

Coffee

Americano 3.50

Latte 4.00

Cappuccino 4.00

Espresso 3.00

Double Espresso 4.00

Alcoholic Coffee 6.95

Flat White 4.00

Mocha 4.00

Hot Chocolate 4.00

Macchiato 3.00

(Irish – Bailey's – Brandy – Rum – Amaretto – Tia Maria)

DESSERT WINE

Il Cascinone Moscato 3.75 (50ml) 7.50 (125ml) 22.00 (bottle)

Gonzalez Byass La Copa Vermouth 3.50 (50ml) 5.95 (125ml) 28.00 (bottle)

Harvey's Bristol Cream Sherry 3.50 (50ml) 5.95 (125ml) 28.00 (bottle)

PORT

Taylors Late Bottled Vintage 4.00 (50ml) 7.95 (125ml) 36.00 (bottle)

Kopke 10 year old Tawny 4.95 (50ml) 8.95 (125ml) 49.00 (bottle)