



To Finish

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

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

Black forest cheesecake (chocolate cheesecake, cherry brandy compote, Chantilly cream)
served with blackcurrant sorbet. (V) 9.50

Banana fritters, served with coconut ice cream & toffee sauce. (V) 8.95

Toffee apple sundae – heritage apples, salted caramel ice cream, Chantilly cream,
toffee sponge, caramel sauce. (V) 8.95

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

HOT DRINKS

Tea

Breakfast Tea 2.50

Flavoured Teas 3.00

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

Coffee

Americano 3.00

Latte 3.50

Cappuccino 3.50

Espresso 2.50

Double Espresso 3.00

Alcoholic Coffee 6.95 (Irish – Bailey's – Brandy – Rum – Amaretto – Tia Maria)

Flat White 3.50

Mocha 4.00

Hot Chocolate 4.00

Macchiato 3.00

DESSERT WINE

Il Cascinone Moscato 3.50 (50ml) 7.00 (125ml) 20.00 (bottle)

Gonzalez Byass La Copa Vermouth 2.90 (50ml) 5.00 (125ml) 23.50 (bottle)

Harvey's Bristol Cream Sherry 2.90 (50ml) 5.00 (125ml) 23.50 (bottle)

PORT

Taylors Late Bottled Vintage 3.50 (50ml) 7.50 (125ml) 32.00 (bottle)

Kopke 10 year old Tawny 3.90 (50ml) 8.00 (125ml) 45.00 (bottle)

Kopke Colheita Vintage Tawny 60.00 (bottle)