



## To Finish

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

Crumble of the day topped with toasted almonds, served with custard. (V) 9.50  
(vegan (VE)(GF)(MF) option available.)

White chocolate & rhubarb cheesecake, with coconut ice cream. (V) 9.50  
(gingernut base, white chocolate cheesecake, rhubarb compote)

Chocolate brownie & chocolate sauce with vanilla ice cream. (V) (GF) 9.50

Raspberry & sherry trifle. (V) 9.50  
(fresh raspberry jelly, swiss roll, sherry, custard, Chantilly, winter berries, raspberry coulis)

(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)

### Coffee

Americano	3.50	Flat White	4.00
Latte	4.00	Mocha	4.00
Cappuccino	4.00	Hot Chocolate	4.00
Espresso	3.00	Macchiato	3.00
Double Espresso	4.00		
Alcoholic Coffee	8.50	(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)