



## To Finish

Sticky toffee pudding, caramel sauce with salted caramel ice cream. (V) 8.95

Apricot & amaretto crumble, toasted almonds served with custard. (V) 8.95  
(vegan (VE)(GF)(MF) option available.)

White chocolate & almond cheesecake, cherry brandy compote, toasted almonds,  
blackcurrant sorbet. (V) 9.50

Pineapple tarte tatin served with coconut ice cream. (V) 9.50

Toffee apple mess – heritage apples, yogurt, Chantilly cream, meringue, 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 2.70

Alcoholic Coffee 5.50

Flat White 3.50

Mocha 4.00

Hot Chocolate 4.00

Macchiato 3.00

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

## 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)