



## SAINT PAULS HOUSE

### DESSERTS

Sticky Toffee Pudding | **6.00**

with custard or vanilla seed ice cream

Salted Caramel Chocolate Torte | **6.00**

with vanilla seed ice cream

Passion Fruit Crème Brûlée **(GF) (V) | 6.00**

Lemon Posset **(GF) (V) | 6.00**

with lime candy & orange shortbread

Baileys White Chocolate Cheesecake **(V) | 6.00**

with strawberry purée & chocolate pencil

3 scoop Selection of ice cream **(GF) (V) (Ve) | 4.00**

Choose from: vanilla seed, double chocolate, honeycomb, salted caramel, mint chocolate & rum raisin

Selection of cheeses | **8.00**

Please ask server for today's options. Served with water wafers, grapes, celery & apple chutney

### COFFEE

Americano | **2.40**

Cappucino | **2.40**

Latte | **2.40**

Single Espresso | **2.00**

Double Espresso | **2.40**

Flat White | **2.40**

Mocha | **2.40**

Hot Chocolate | **2.40**

### TEA

Breakfast | **2.00**

Green | **2.20**

Peppermint | **2.20**

Earl Grey | **2.20**

Chamomile | **2.20**

Fruit | **2.20**

Lemon & Ginger | **2.20**

Pot of Tea | **3.95**

### LIQUEUR COFFEES | 5.95

*selection of liquor coffees available, please ask your waiter or waitress*

### DESSERT WINES & DIGESTIVES

Dow's Late Vintage Port, Portugal **50ml | 3.95** **Bottle | 29.00**

Torres Floralis Moscatel Oro, Spain **120ml | 3.25** **Bottle | 24.00**

**(V)** = Vegetarian **(Ve)** = Vegan **(GF)** = Gluten Free **(GFA)** = Gluten Free Available

A discretionary 10% service charge will be added to your bill. Please let your waiter or waitress know of any food allergies.