

desserts

White Chocolate and Cranberry Bread & Butter Pudding <i>served vanilla seed ice cream</i>	6.00
Winter Fruits with Cinnamon Ice Cream	5.50
Passionfruit Tart, lemon Curd & Hazelnut Praline	6.00
Pomegranate Eton Mess	6.00
Chocolate & Orange Pudding <i>served with vanilla seed ice cream</i>	6.00
Mixed Ice-Cream Selection <i>vanilla seed, cinnamon, salted caramel, strawberry, chocolate chip</i>	5.00
Raspberry or Lemon Sorbet	5.00
Cheese & Biscuits <i>please ask your server for cheese selections, served with celery, red grapes, chutney & wafer biscuits</i>	8.00

coffee & hot chocolate

Americano	2.40	Hot Chocolate	2.70
Cappuccino	2.40	Deluxe Hot Chocolate	2.90
Latte	2.40	Irish Coffee	5.00
Single Espresso	2.00	Baileys Coffee	5.00
Double Espresso	2.40	Cointreau Coffee	5.00
Flat White	2.40	French Coffee	5.00
Frappuccino	2.70		
Mocha	2.60		

*Flavoured syrups are 50p extra. Choose from caramel, vanilla, gingerbread and hazelnut.

teas

Breakfast	2.00	Chamomile	2.20
Green	2.20	Fruit	2.20
Peppermint	2.20	Lemon & Ginger	2.20
Earl Grey	2.20	Pot of Tea	3.95

desserts wines & digestives

	50ml	Bottle
Dow's Late Vintage Port, Portugal	3.95	29.00
	120ml	Bottle
Torres Floralis Moscatel Oro, Spain	3.25	24.00

Please inform your server of any dietary requirement or allergies. Our food is prepared in an environment that contains traces of peanuts, nuts, fish, shellfish and any other allergens. (V): Vegetarian (Ve): Vegan (GF): Gluten Free (GFA): Gluten Free Option Available.