



DESSERTS £6.95

Gin & Lemon Sorbet, Grated Lemon Zest

Apple and Berry Crumble, Vanilla Ice Cream or Custard

Caramelized Lemon Tart, Berry Compote

Dark Chocolate Brownie with Honeycomb, Vanilla Ice Cream (gf)

Mandarin Citrus Posset, Berry Compote, Crumbed Chocolate (gf)

Selection of Cheeses, Chutney, Grapes, Celery, Radish, Crackers (gfa)

Baked Cookie & Trio of Ice Creams, Strawberry, Vanilla, Honeycomb, Chocolate,

Blood Orange Sorbet, Mango Sorbet

Affogato, Vanilla Ice Cream, Single Espresso, Amaretto Shot (gf)

Hot Drinks

Espresso	£2.30/ £2.70	Cappuccino	£2.95
Espresso Macchiato	£2.60	Flat White	£2.95
Americano	£2.65	Café Latte	£2.95
Hot Chocolate	£3.05	Café Mocha	£3.05
Irish Coffee	£6.50	French Coffee	£6.50
Boozy Hot Chocolate	£6.50	Calypso Coffee	£6.50

TEA PIG Organic Tea £2.35

English Breakfast | Earl Grey | Peppermint | Super Fruit | Chai Tea

Please note all our food is prepared and cooked fresh on premises. If you have any allergies or queries, please just bring it to our attention and we will do our utmost to accommodate you. (ve- Vegan, vea – Vegan Available, gf – Gluten Free, gfa – Gluten Free Available)

AFTER DINNER DRINKS

DESSERT WINE

Ontañon Marco Fabio Moscatel, Spain

A beautifully balanced, ripe yet fresh, dessert wine from the Rioja region. 125ml £4.95 500ml £19.95

PORT

Cockburn's LBV 2013, Portugal 75ml

Aged in seasoned oaked barrels, a rich and full-bodied flavour. £3.95

Cockburn's Fine Ruby, Portugal 75ml

Lively, rich with red fruit freshness. £2.95

SHERRY

Harvey's Bristol Cream, Spain 75ml

Dark, golden and complex, rich with mellow sweetness £2.95

Baileys 50ml

£4.50

Tia Maria 25ml/50ml

£3.30/£6.20