

DESSERT MENU

LEMON MERINGUE	6.75	CARAMELISED APPLE PARFAIT	6.95
served with Lemon curd, jelly, biscuit, pine nut ice cream & mint puree		served with granny smith apple sorbet, meringue & stem ginger crumble	
CHOCOLATE MOUSSE GATEAUX	7.50	HOMEMADE ICE CREAMS	4.50
served with honey cremeux, salted caramel & honey ice cream		served with fudge	
CHEESEBOARD	7.25	STICKY TOFFEE PUDDING	5.95
served with cheese biscuits, celery & quince jelly		served with toffee sauce & banana ice cream	
		CHOCOLATE BROWNIE	5.50
		served with vanilla ice cream	

HOT DRINKS

AMERICANO	2.40	ICED LATTE	3.50
CAPPUCCINO	2.80	HOT CHOCOLATE	2.80
LATTE	2.80	LIQUEUR COFFEE	5.50
ESPRESSO	1.60	POT OF TEA	2.20
DOUBLE ESPRESSO	2.40	EARL GREY	2.30
FLAT WHITE	2.80	TEAPIGS HERBAL TEAS	2.40
PEPPERMINT TEA	2.30	choose from: lemon & ginger, mao feng green tea, super fruit or chamomile	

LIQUEURS & PORTS

	50ml	100ml		25ml	50ml
CLOS DADY SAUTERNES	3.95	6.95	HARVEYS BRISTOL CREAM SHERRY	3.30	5.30
TRIPLE CROWN CROFT PORT	3.50	4.95	TIA MARIA	3.20	5.20
TAYLORS 10 YR TAWNY PORT	3.95	6.95	PATRON XO CAFE	4.60	6.60
BAILEYS	3.30	5.30	DISARONNO	3.40	5.00
			COINTREAU	3.10	5.10
			COURVOISIER BRANDY	3.40	5.40

*(v) Suitable for vegetarians (ve) Suitable for vegans (gf) The majority of our dishes can be gluten free, please ask a member of staff
Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other
dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe
book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.*