



DESSERT MENU

Chocolate Brownie (VE) – Dark chocolate fudge brownie, with crunchy cocoa nibs, served with vanilla ice cream £6.00

Bread and Butter Pudding – A twist on the classic dessert using croissants and pain au chocolat, with salted caramel sauce, and vanilla ice cream £6.50

Bramley Apple Crumble – Served with your choice of vanilla ice cream or custard £6.00

Baked Vanilla Cheesecake – Oven baked creamy vanilla cheesecake with an oat biscuit base, topped with raspberry coulis and fresh raspberries £6.00

Mini Desserts – Perfect with a coffee! A choice of Lemon Posset, Raspberry Crème Brûlée, or Triple Chocolate Mousse £3.00 each

Ice Cream or Sorbet of the Day – Ask your server for choices £1.50 a scoop

HOT DRINKS

FRESHLY GROUND COFFEE

Americano £2.50
Espresso £1.80
Macchiato £2.00

Cappuccino £2.90
Double Espresso £2.70
Double Macchiato £2.90
Hot Chocolate £3.00

Latte £2.90
Flat White £2.90
Mocha £3.00

TEAS

English Breakfast Tea £2.00
Peppermint Tea £2.25

Decaf Tea £2.25
Green Tea £2.25

Earl Grey Tea £2.25
Fruit Tea £2.25

LIQUEUR COFFEE

Irish Coffee £6.00
Seville Coffee £6.00

Baileys Latte £6.00
Calypso Coffee £6.00

French Coffee £6.00
Caffè Corretto £6.00

AFTER DINNER DRINKS

Espresso Martini – Absolut vanilla vodka, kahlua coffee liqueur, shaken with a fresh espresso shot £9.00

Negroni Sbagliato – Sweet vermouth, campari, and prosecco over ice with a wedge of orange £8.00

Glögg – Red wine, port and vodka, with warming orange, cinnamon and ginger £9.00

Please ask a member of the team for an allergen guide if required.

(V) Vegan (VE) Vegan