



DESSERTS

Cheesecake of the day £5.95
(Please ask a member of staff)

Banoffee Pie £5.45

Wonderful English dessert pie made of bananas, mascarpone cream and toffee on a crumble biscuit base.

Chocolate Fondant £5.95

Meltingly good gooey-on-the-inside chocolate fondant pudding served with vanilla ice cream.

Baklava £4.95

Rich, sweet pastry made of layers of filo filled with crushed pistachios or walnut and held together with syrup

Ice Cream (3 scoops) £4.95

Choice of chocolate, vanilla, strawberry or toffee served with ice cream sauce and a wafer

Cakes £3.50

Handmade cakes of the day
(Please ask a member of staff)

Coffee and Cake Deal £4.50

Any choice of coffee and handmade cake

Cheese Board

(ideal for two) £12.50

Selection of

Brighton Blue, Brebis Onetik,
BaronBigod, Drunken Burt cheese

DESSERT WINES

Muscat the Beaumes de Venise, Cuvee Les

Trois Rhone - France
50ml £5.00

Elysium Black Muscat

California - USA
50ml £5.00

PORTS & COGNAGS

Barros Late Bottled Vintage

Douro Valley, Portugal
50 ml £5.00

Barros Colheita

Douro Valley, Portugal
50 ml £7.00

**Remy Martin / Courvoisier /
Martel / Hennessy**

50 ml £7.95



COFFEES

- Flat White £2.95
- Americano £2.95
- Espresso / Double £2.45/2.80
- Cappuccino £2.95
- Latte £2.95
- Macchiato £2.95
- Decaffeinated Coffee £2.95
- Iced Tea £3.85
- Iced Coffee £3.85
- Mochaccino £2.95
- Mocha Latte £2.95
- Hot Chocolate £3.50
- Chai Latté £3.50
- Floater Coffee £3.25

TEAS

- English Breakfast £2.25
- Earl Grey £2.25
- Peppermint £2.25
- Camomile £2.25
- Green £2.25
- Apple £2.25
- Lemongrass & Ginger £2.25
- Fresh Mint £2.45
- Fresh Lemon £2.45

Liqueur Coffees £5.95

- Irish Coffee
- Baileys Coffee
- Tia Maria Coffee
- Whisky Coffee
- Amaretto Coffee

After Dinner Cocktails

TIRAMISU MARTINI £8.95

A decadent and rich union of Vanilla vodka, Bailey's, Frangelico, Kahlua, Amaretto and Crème de Cacao

ESPRESSO MARTINI £8.9

Vodka, Kahlua, Crème de Cacao, and a single espresso shaken and garnished with coffee beans

WHITE RUSSIAN £8.95

Vodka, Kahlua and cream shaken and served straight up in a chilled martini glass then smothered with chocolate and orange shavings