

DESSERTS

Banoffee Pie (v) 7.95

Classic dessert made of bananas, mascarpone cream and toffee on a crumble biscuit base

Raspberry & White Chocolate Brûlée Cheesecake (v) 7.50

A smooth, refreshingly light white chocolate cheese swirled with raspberry, served with berry compote and raspberry sauce

Chocolate Fondant (v) 7.95 served with vanilla ice cream

Chocolate Fudge Cake (v) 6.95 served with vanilla ice cream

Classic Carrot Cake (v) 6.95 served with vanilla ice cream

Warm Sticky Toffee Pudding (v) 7.50

Served with vanilla bean ice cream

Vegan Speculoos Cheesecake 7.95 Creamy, light and smooth with speculoos biscuits

Ice Cream (v) (gfo) 6.95 Choice of chocolate, vanilla, strawberry or toffee, with ice cream sauce and a wafer

Sorbet (ve) (gfo) 6.95 Choice of raspberry or lemon

Cheese Board (v) (gfo) 13.95 ideal for two Selection of French brie, mature Cheddar, red Leicester, Wensleydale & cranberry, blue Stilton

PANCAKES

Pancakes and Fruits (v) 8.95

Pancakes, fruit compote and maple syrup

Pancakes with Nutella & Banana (v) 9.95

Pancakes, Nutella sauce, sliced banana and maple syrup

DESSERT WINE & PORT

Monbazillac, Neuve Grange, France 50ml 5.50

Beautiful notes of lemon peel and fresh oranges and honey.

Sandemanns Unfiltered Port Port LBV 50ml 5.50

A full and fruity late bottled vintage with a complex and intense bouquet.

COFFEES

Espresso 3.20

Americano 3.80

Cappuccino 3.80

Latte 3.80

Macchiato 3.80

Flat White 3.80

Chai Latte 3.80

Iced Coffee (with milk & cream) 4.75

TEAS

Breakfast Tea 3.25

Decaff Breakfast Tea 2.95

Earl Grey 2.95

Peppermint 2.95

Camomile 2.95

Apple 2.95

Green 2.95

Fresh Mint 3.20

Lemon & Peach Iced Tea 3.70

Lemongrass & Ginger 2.95

Flavour your coffee 0.80

Vanilla, caramel, hazelnut

Dairy free milks available 0.50

Soya, coconut, almond, oat

LIQUEUR

COFFEES 6.95

Irish Coffee

Baileys Coffee

Tia Maria Coffee

Amaretto Coffee

AFTER DINNER COCKTAILS

PUMPKIN PIE MARTINI 11.95

AUTUMNAL - SPICY - VELVETY

Absolut Vanilla Vodka · Brown Cream Cacao
Liqueur · Double Cream · Pumpkin Spice Syrup ·
Whipped Cream

DALGONA MARTINI 11.95

ROBUST COFFEE - CREAMY LUSHNESS

Baileys Irish Cream · Smirnoff Vodka · Whipped
Instant Coffee · Sugar Syrup

RASPBERRY SORBET 11.95

TART - ZESTY - FIZZING

Jose Cuervo Silver Tequila · Raspberry Ice Cream ·
Orange Juice · Pineapple Juice · Lime Juice ·
Ginger Beer

Please notify your waiter of any food allergies or intolerances when ordering. Please consider when ordering that whilst the food listed on this menu is gluten free, it is prepared in a kitchen where gluten is present, consequently we can never guarantee that it is 100% gluten free. Due to the presence of nuts in some of our dishes we cannot guarantee absence of nut traces in our dishes. Please note that a discretionary service charge of 10% will be added to your bill.