

## 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 2.70
- Americano 3.30
- Cappuccino 3.30
- Latte 3.30
- Macchiato 3.30
- Flat White 3.30
- Chai Latte 3.30

Iced Coffee (with milk & cream) 4.25

## TEAS

- Breakfast Tea 2.50
- Decaffeinated Breakfast Tea 2.50
- Earl Grey 2.50
- Peppermint 2.50
- Camomile 2.50
- Apple 2.50
- Green 2.50
- Fresh Mint 2.75
- Lemon & Peach Iced Tea 3.25
- Lemongrass & Ginger 2.50

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.