

DESSERTS

Crumble of the Day | 6.25

Chef's seasonal fruit crumble & custard *(V)*

Double Chocolate Brownie | 6.50

Orange gel & chocolate ice cream *(V)*

Lemon Posset | 5.95

Meringue, poached rhubarb, caramelised white chocolate *(V) (GF)*

Cheese Board | 8.95

Chef's selection of cheeses, crackers & chutney *(V') (GF')*

Ice Cream *(V)* & Sorbets *(Ve)* | 5.50

Please ask your server for today's selection

HOT DRINKS

Americano | 2.50

Espresso | 2.00/2.60

Cappuccino | 2.50

Latte | 2.50

Flat White | 2.50

Pot of Tea | 2.50

Speciality Teas | 2.50

Hot Chocolate | 2.50

Coffee Liqueurs | 6.60

choose from Baileys, Tia Maria,

Hennessy, Cointreau or Captain

Morgan Spiced

SPIRITS

Hennessy VS | 3.20

Courvoisier VSOP | 3.95

Tia Maria | 2.95

Kahlua | 2.75

Cointreau | 2.95

Sambuca | 3.00

Amaretto | 2.95

Baileys | 3.50 (50ml)

DESSERT WINES

Muscat de Beaumes-de-Venise, Cave des Vignerons

75ml: 4.00 | Bottle: 20.00

a rich concentrate of fruit flavours

Floralis Moscatel Oro Catalunya, Torres

75ml: 5.00 | Bottle: 25.00

indulgently sweet with a candied finish

(V): Vegetarian *(Ve)*: Vegan *(GF)*: Gluten Free *(*)*: Option Available

An optional 10% service charge will be added to your bill, this goes directly to the team, please let us know of any dietary or allergy requirements at the time of ordering.