



Homemade Puds

Spiced fruit baked Alaska, black cherry compote £6.50

Dark chocolate & hazelnut soufflé, chocolate sauce & hazelnut praline £6.50

Duo amaretto & orange crème brulee, shortbread biscuit £6.50

Banana & peanut butter pavlova, peanut butter bon bons £6.50

Sticky toffee pudding, salted caramel, vanilla ice cream £6.50

Selection of British cheeses- Served with fruit chutney, celery, apple & a selection of biscuits £8.95

Gallone's famous ice cream one scoop £2.50 two scoops £4.75 three scoops £5.75

Vanilla, strawberry, chocolate, rum & raisin

Sorbets- lemon, mango, orange

Coffee & Tea

Americano £2.75

Espresso £2.50

Double Espresso £2.75

Latte £3.25

Cappuccino £2.95

Mochachino £2.95

Hot Chocolate £2.95

Floater £2.95

Liqueur coffees *from* £4.10

Macchiato £2.50

Selection of Teas- *English Breakfast, Earl Grey, Camomile, Green Tea, Assam, Decaff, Red Berries, Peppermint* £2.50

Wine, Ports & Cognacs

Muscat, Australia – *Liqueur dark muscat. Provocatively perfumed with deep layers of butterscotch & honey& a gold medal award winner a 70ml glass* £4.95

Cockburns ruby port £3.75

Sandeman late bottled vintage £4.45

Sandeman Tawny port £4.45

Courvoisier VS £3.30 Janneau Armagnac £4.10

Remy Martin VSOP £4.50 Remy Martin XO £10.95