



## Gluten Free

### Homemade Puds

**Classic strawberry Eton mess** £6.50 **V**

**Lemon & ginger crème brûlée** £6.50 **V**

**Dark chocolate mousse**, pear & pineapple chutney, chocolate soil £6.50**V**

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

**Ice cream Parlour** one scoop £2.50 two scoops £4.75 three scoops £5.75

*Vanilla, strawberry, chocolate fudge brownie, rum & raisin, salted caramel, white chocolate & cherry cheesecake*

*Sorbets- melon, lemon, passion fruit, pineapple*

(ice creams/sorbets served with biscotti on the side – **contains nuts**)

## Coffee & Tea

Americano £2.95

Espresso £2.75

Double Espresso £3.00

Latte £3.50

Cappuccino £3.25

Mochaccino £3.50

Hot Chocolate £3.25

Floater £3.20

Liqueur coffees *from* £4.50

Macchiato £2.75

Selection of Teas- *English Breakfast, Earl Grey, Camomile, Green Tea, Decaff, Red Berries, Peppermint* £2.95

## Wine, Ports & Cognacs

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

Cockburns ruby port £3.95

Sandeman late bottled vintage £4.60

Sandeman Tawny port £4.60

Courvoisier VS £3.50 Janneau Armagnac £4.10

Remy Martin VSOP £4.75 Remy Martin XO £11.20

***V suitable for vegetarians***

***We use nuts and nut products in our kitchen, if you have any allergies please let a member of staff know prior to ordering***