

Winter 2020

Homemade Puds

Winter berry Eton mess £6.50 **V, GF***

Glazed pineapple tart tatin, vanilla ice cream, salted caramel **£6.50**

Dark chocolate brownie, strawberry ice cream & chocolate sauce **£6.50V***

Sticky toffee pudding, toffee sauce, rum & raisin ice cream **£6.50 V ***

Lemon & mint crème brûlée, lime shortbread **£6.50 V, GF***

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

Locally Made Ice Cream 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 **V, Vegan, GF***

(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 **£11.2**

** Suitable or adaptable for Vegetarians (V), Vegans (VE) & Gluten Free (GF) please specify at time of ordering*

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