



## December 2020 Homemade Desserts

**Rhubarb & plum crumble**, lightly spiced custard £6.50 **V**

**Sticky toffee pudding**, toffee sauce, vanilla ice cream £6.50 **V \***

**Christmas pudding**, brandy sauce £6.50 **V**

**Chocolate mousse**, brandy snap basket & crushed honeycomb **£6.50 V**

**Lime, mint & vanilla brioche bread & butter pudding**, vanilla custard  
**£ 6.50 V**

**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*

*Sorbets- melon, mango, pineapple **V, Vegan, GF\****

*(ice creams/sorbets served with shortbread)*

## 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 £3.2

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

Remy Martin VSOP £4.75

Remy Martin XO £11.20

**\* 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*