

DESSERTS

CHOCOLATE FUDGE CAKE warm chocolate fudge torte, chocolate mousse, white chocolate sauce, malted milk ice cream	10
BLACKBERRY & WALNUT BAKEWELL TART caramelised apple purée, blackberry ripple ice cream	9
CRÈME BRÛLÉE lemon sablé biscuit, mango sorbet	8
HOMEMADE ICE CREAM (3 SCOOPS) selection of the day (GF)	7
HOMEMADE SORBET (3 SCOOPS) selection of the day (VG)(GF)	6

DESSERT WINE

Maury Solera 1928 Les Vignerons de Maury £9.30/125ml; £35/50cl bottle

Campbells Rutherglen Muscat £10.50/125ml; £30/37.5cl bottle

A selection of liqueurs, ports & malt whiskies are also available

COFFEE & TEA

Pot of tea – £3.20

A variety of specialty teas available: Pure Peppermint, Green Tea, Earl Grey, Lemon & Ginger

Cappuccino - £3.60	Caffè latte - £3.60	Flat white - £3.60	Latte macchiato - £3.60
Espresso - £2.70	Double espresso - £3.20	Macchiato - £3.10	Ristretto - £2.90
Americano - £3.10	Hot chocolate - £3.60	Liqueur coffee - £6.70	

Add a syrup: cinnamon, honeycomb, gingerbread - £0.50 - All our coffees can be prepared decaffeinated

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE