



Puddings

Warm cherry chocolate brownie with vanilla ice cream, chocolate fudge sauce & cherry coulis.....	£6.25
Sticky toffee pudding, treacle toffee sauce, vanilla ice cream	£5.95
Eton mess & white chocolate ice cream sundae	£5.95
Pistachio cheesecake, Greek yoghurt & honey	£6.25
Raspberry crème brûlée, orange biscotti	£6.25
Fresh pineapple & blueberries, mango sorbet, raspberry coulis	£5.95
Pedro affogato – espresso, vanilla ice cream & Pedro Ximenez	£5.95
Caramelised apple tarte tatin, vanilla ice cream – <i>for two to share</i>	£9.95
British cheeses with apricot & rosemary chutney – <i>for two to share</i>	£10.50

Treats

Mini Nutella doughnuts with hot chocolate fudge sauce	£3.95
Divine Fairtrade chocolate bar: dark, white or milk.....	£1.30

Teas & Coffees

Cappuccino, Latte £2.75 , Americano £2.50 , Hot chocolate £2.60
Espresso £2.30 , Double espresso £2.50 , Macchiato £2.40 , Liqueur coffees £4.80
- <i>Add vanilla, hazelnut or caramel syrup 40p</i>
Pot of breakfast tea or Earl Grey £2.60 , Camomile, Mint & Fruit teas £2.40

Pudding Wine & Ports

Muscat de Beaumes de Venise – Glass £4.75 , 375ml Bottle £15.50
Pedro Ximenez – Super sweet figgy & chocolatey sherry £3.35
Ports: Late bottled vintage £4.20, Ruby £3.10, 10 year old tawny £4.20

After Dinner Cocktails – £6.25

Espresso Martini – Kahlua, Vodka & ristretto coffee
Brandy Alexander – Cognac, Crème de cacao & double cream
Old Fashioned – Maker’s Mark bourbon & angostura with an orange twist
The Godfather – Quite simply Amaretto & Jameson’s

Brandies 25ml - *We also keep an excellent range of Malts and Liqueurs*

Courvoisier VS £3.50 , Courvoisier V.S.O.P £4.20 , Courvoisier XO £6.50
Remy Martin V.S.O.P £4.20 , Janneau V.S.O.P £4.20 ,
Courvoisier V.S.O.P. Exclusif £4.50