

# **DESSERTS**

#### STICKY TOFFEE PUDDING 9

butterscotch sauce, brandy snap basket, clotted cream ice cream (GFA, V)

## **VANILLA PANNA COTTA 8**

poached rhubarb, rhubarb syrup, rhubarb crisp, shortbread crumb (GFA, V)

#### **VANILLA & LEMON CHEESECAKE 9**

chantilly cream, raspberry gel, fresh raspberries, white chocolate & raspberry chard (V)

#### **BAKED ALASKA 12.50**

## RECOMMENDED TO SHARE

chocolate brownie, strawberry, chocolate & clotted cream ice-cream, glazed italian meringue, berry compote (GFA, V)

## **CARAMEL CRÈME BRULÉ 8.50**

salted caramel shortbread (GFA, V)

#### STRAWBERRY MILLE FEUILLE 8.50

crème patisserie, fresh strawberries, puff pastry layers, macerated strawberries, strawberry Crisp (V)

## **SELECTION OF ENGLISH CHEESES 11.50**

grapes, celery, candied walnuts, apricots, house chutney, cracker selection (GFA, V)

(V) Vegetarian (NGCI) No Gluten Containing Ingredients (VG) Vegan (NDCI) No Dairy Containing Ingredients (VGA) Vegan option available (GFA) Gluten Free option available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering.





# **COFFEES**

AMERICANO	3.10
FLAT WHITE	3.50
CAPPACINO	3.80
MOCHA	3.80
LATTE	3.50
EXPRESSO	3.20
HOT CHOCOLATE	3.80
ENGLISH BREAKFAST TEA	2.50

# **DIGESTIFS**

COCKBURNS PORT (50ml)	5.50
COURVOISIER BRANDY (25ml)	5.50
HARVEYS BRISTOL CREAM SHERRY (50ml)	4.50
TIA MARIA (25ml)	4.50
DRAMBUIE (25ml)	4.50
FRANGELICO (25ml)	4.50
COINTREAU (25ml)	4.50
BAILEYS (25ml)	5.20