

DESSERTS

Chocolate Fondant Tart, Amaretto Whipped Cream	£9.95	£6.50
Steamed Marmalade Sponge Pudding, Almond Custard (v)	£8.50	£4.25
Classic Crème Caramel, Poached forced Rhubarb, Lemon Verbena (gf)	£8.50	£6.00
Warm Vanilla Rice Pudding, Armagnac-Soaked Prunes (gf) (v)	£8.00	£4.00
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)	£8.50	£6.00
British Cheese Plate, Chutney, Grapes, Celery, Biscuits (gf*) (v)	£11.50	£8.50
(Cropwell Bishop Stilton, English Brie, Black Bomber Cheddar, Goats Cheese)		

HOT DRINKS

Americano £2.75 | Cappuccino £3.20 | Latte £3.20
Flat White £3.00 | Espresso £2.50 | Double Espresso £3.90
Mocha £3.50 | Floater Coffee £3.80
Liquor Coffee £3.80+Liquor price
(All coffees also available in decaffeinated)
English Breakfast | Earl Grey | Peppermint | Green Tea |
Ginger & Lemon | Chamomile | Cranberry & Raspberry
All £2.80
Hot Chocolate £3.25

FORTIFIED WINE

50ml Taylors 10yr Tawny Port £4
50ml Tio Pepe Jerez Sherry £3
75ml Sauternes Dessert Wine £6.50

(v) vegetarian (v*) vegetarian on request (gf) no gluten ingredients (gf*) gluten ingredients can be omitted. We cook with all allergens in our kitchen, please speak with the team regarding allergies/dietary requirements