

DESSERTS Chocolate Fondant £9.50 *(please allow 15 mins)* Lime Parfait, Hazelnuts (v\*) Classic Arctic Roll £8.95 Mango & Lychee Salsa, Crispy Red Fruit Meringue (v) Caramelised Passion Fruit Tart £8.95 Tarragon Yoghurt, Seasonal Red Fruits (v\*) Strawberry Pavlova £8.95 Whipped Cream, Strawberry Curd, Crispy Meringue, Flaked Almonds (v\*) (gf) Sticky Toffee Pudding £8.50 Muscovado Caramel Sauce, Vanilla Ice Cream (v) Colston Bassett Stilton Parfait £9.50 Apricot Relish, Grapes, Celery, Pickled Walnuts, Biscuits

HOT DRINKS

Americano £2.95 | Cappuccino £3.30 | Latte £3.30 Flat White £3.10 | Espresso £2.60 | Double Espresso £2.95 Mocha £3.50 | Floater Coffee £3.95 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 £2.95

Hot Chocolate £3.50

## FORTIFIED WINE

50ml Pocas Tawny Port £4 | 50ml Croft Sherry £3 75ml Sauternes Dessert Wine £6.50

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