

PUDDINGS

Strawberry & basil Eton mess with summer berry mascarpone & lime • 6.00 (G)

Dark chocolate brownie & white chocolate ice-cream • 6.50

Salted caramel & vanilla panna cotta pot, with hazelnut brittle & popcorn • 6.50 (G)

Sticky toffee pudding, toffee sauce & Chantilly cream • 6.00

Warm almond, pistachio & lemon loaf with white chocolate ice-cream • 6.50

2 scoops of ice-cream served with raspberry or chocolate sauce • 4.00

(add home baked chocolate chip cookie for • 1.00)

Cheeses, water biscuits & homemade chutney • 7.50 / 9.50 (3 cheeses / 5 cheeses)

PUDDING WINE

Muscat de Rivesaltes – Ch. Montesquieu *France* • 6.00 125ml / 21.50 500ml

A perfumed aromatic desert wine made from late picked Muscat grapes grown in the shadow of the French Pyrenees. Fragrant and well balanced with hints of honey and raisins

Red Muscadel – Reitvallei Estate *South Africa* • 5.50 125ml / 27.50 750ml

This full bodied sweet red wine has a wonderful floral nose, typical raisiny sweetness yet has an intense flavour that lingers on the palate.

Sauvignon Blanc, 'Late Harvest', La Playa *Chile* • 7.00 125ml / 19.50 375ml

A true gem of a dessert wine. Golden yellow in colour with aromas of quince, tea and honey. In the mouth you'll get an explosion of flavours that are tamed by the perfect level of acidity.

(G)=Gluten free (V)=Vegetarian

Allergies? For information about the ingredients in each one of our dishes, please ask to see our **Allergen Menu** for all you need to know

COFFEE

Espresso • 2.30 / 2.70 Latte • 2.80 Macchiato • 2.50 Americano • 2.50
Flat white • 2.60 Cappuccino • 2.80 Liqueur coffee • from 5.20

What's your flavour?...

Add a vanilla, hazelnut, caramel or gingerbread syrup to your coffee • + 50p

TEA

Everyday Brew • 2.40 Strong Earl Grey • 2.50 Super Fruit • 2.50
Chai Tea • 2.50 Mao Feng Green Tea • 2.50 Homemade fresh mint • 2.50
Homemade fresh lemon & ginger • 2.50

Hot Chocolate • 2.50

** If you'd prefer unsweetened soya milk, please just ask*

Perk Up Your Coffee!

*Can't face a pudding but in need of a little sweet treat?
Why not enjoy a smidgen of dessert alongside your hot drink...*



Coffee & Pud • 5.00

(Please ask for today's treat - or live on the edge & we'll surprise you!)

AFTER DINNER

Taylors 2002 Late Bottled Vintage Port • 3.10 50ml / 6.20 100ml

Taylors Tawny Port, 10 year old • 5.20 50ml / 10.40 100ml

Courvoisier Cognac, VS = very special • 3.60 25ml

Remi Martin Cognac VSOP = very superior old pale • 4.50 25ml

Courvoisier VSOP = very superior old pale • 4.70 25ml

Hennessey Cognac XO = extra old • 18.00 25ml

Courvoisier XO = extra old • 12.00 25ml

Selection of malt whisky *(Please ask your server)* • from 3.60

Liqueurs Baileys, Tia Maria, Cointreau, Amaretto, Grand Marnier • from 3.20