

DESSERTS

All our deserts are homemade

Apple, Cinnamon & Roasted Pecan Nuts Strudel V	£8.95
Vanilla Ice Cream or Custard	
Sticky Toffee Pudding V GFA	£8.50
Caramel Ice Cream and Toffee Sauce	
Raspberry & White Chocolate Crème Brulée GFA	£8.50
With Shortbread Biscuits	
Belgian Dark Chocolate Brownie V GFA DFA	£8.50
With Honeycomb Ice Cream	
Malibu, Pear and Pineapple Cake V	£8.95
With Coconut Sorbet	

Please ask your server for suitable Dairy and Gluten Free dessert options

Selection of Artisan-Made Cheese V GFA

Served with Celery, Apple Slices, Grapes, Chutney & Crackers

Platter of 3 Cheeses	£10.95
Platter of 4 Cheeses	£12.95

Selection of Premium Ice Creams & Sorbets

V GFA VA

Ask your Server for flavours

1 Scoop	£2.95
2 Scoops	£4.95
3 Scoops	£6.95

Teas & Coffees

Decaffeinated Available, Alternative Milks Available Upon Request

Americano	£3.75	Café-Latte	£4.95	Macchiato	£3.75
Flat White	£4.25	Single Espresso	£3.25	Liqueur Coffee	£8.50
Cappuccino	£4.95	Double Espresso	£3.75	(Irish, Baileys, Tia Maria, Brandy)	
English Breakfast	£4.00	Earl Grey	£4.00	Herbal	£4.00
Hot Chocolate	£4.50			(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)	

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request V*

Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 6 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.