

- Dessert Menu -

- SALTED CARAMEL BROWNIE -

salted caramel sauce, vanilla ice cream (gf / vgo)
£7.50

- CREME BRULEE of the DAY -

amaretti biscuit (gfo* / v)*
£7.50

- TRIO of CHEESES -

extra mature cheddar, shropshire blue, brie, crackers, quince jelly, salted butter (gfo*)*
£8.50

*why not add a port to go with your cheese plate?
cockburns lkv 2019...£5.50 OR grahams lkv 2019...£6.50*

- MULLED WINE POACHED PEAR -

mulled wine syrup, vanilla bean mascarpone (gf / vgo*)*
£7.50

- BRAMLEY APPLE, CINNAMON & RAISIN CRUMBLE -

warm vanilla custard (gf / vgo*)*
£7.50

- TRIO of ICE CREAMS -

vanilla bean, chocolate chip, pistachio (gf)
£6.50

- TRADITIONAL AFFOGATO -

single espresso shot, vanilla bean ice cream, amaretti biscuit** (vgo*) (gfo**)*
£5.50

add a shot of amaretto...£5 / baileys...£6.50 / tia maria...£5

LUIS FELIPE EDWARDS 'LATE HARVEST' VIOGNIER / SAUVIGNON BLANC

complex and sweet with peach, citrus, honey & oak notes
75ml glass...£5

- Hot Beverages -

Pot of Tea for One

*please ask for the variety
of teas we have*

Americano

£3.20

Flat White

£3.50

Espresso

£3.50

Double Espresso

£3

Cappuccino

£3.50

Latte

£3.90

Mocha

£3.90

Hot Chocolate

£4.50

Bailey's Hot Chocolate

£6.50

Amaretto Latte

£6.50

Liquor Coffee

£6.50

*Bell's Whisky, Jameson's Whiskey,
Drambuie, 3 Barrels Brandy,
Tia Maria, Capt Morgan Dark Rum,
Cointreau, Baileys Irish Cream,
Disaronno Amaretto*