



WHERE POSSIBLE OUR INGREDIENTS ARE
LOCALLY SOURCED AND SEASONAL
SOME MENU ITEMS CONTAIN INGREDIENTS
FROM GM SOURCES. ASK FOR DEATILS.

THE WHO'D A THOUGHT IT

IF YOU HAVE AN ALLERGY OR SPECIAL
DIETARY REQUIREMENT PLEASE MAKE STAFF
AWARE BEFORE ORDERING AND WE WILL DO
OUR BEST TO ACCOMMODATE YOU.
FIND US ON SOCIAL MEDIA




DESSERTS

STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND BANANA ICE CREAM	£8.00
CHOCOLATE FILLED BEIGNETS IN CINNAMON SUGAR WITH MIXED FRUIT COULIS AND VEGAN CREAM (GF)	£8.50 
BLUEBERRY BAKEWELL WITH COMPOTE AND CLOTTED CREAM	£7.70
COCONUT AND LIME PANNACOTTA WITH MANGO, PINEAPPLE & PASSIONFRUIT SALAD AND TOASTED COCONUT (GF)	£9.00 
WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND HONEYCOMB (GF)	£7.15

HOMEMADE ICE CREAM AND SORBET

£2.75per scoop

VANILLA
SALTED CARAMEL
MINT CHOC CHIP
RUM AND RAISIN
CHOCOLATE

LEMON SORBET
APRICOT SORBET
RASPBERRY SORBET 

Hot Drinks

COFFEES

LATTE	£3.50
CAPPUCCINO	£3.50
AMERICANO	£3.10
FLAT WHITE	£3.25

TEAS

ENGLISH BREAKFAST	£2.75
EARL GREY	£2.80
GREEN TEA	£2.75
CRANBERRY & RASPBERRY	£2.85
PEPPERMINT	£2.90

HOT CHOCOLATE	£3.40
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