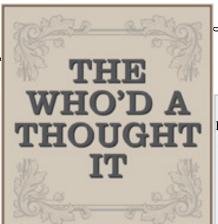
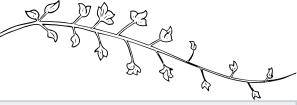


WHERE POSSIBLE OUR INGREDIENTS ARE LOCALLY SOURCED AND SEASONAL

SOME MENU ITEMS CONTAIN INGREDIENTS FROM GM SOURCES. ASK FOR DEATILS.





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	VE
BLUEBERRY BAKEWELL WITH COMPOTE AND CLOTTED CREAM	£7.70	
COCONUT AND LIME PANNACOTTA WITH MANGO, PINEAPPLE & PASSIONFRUIT SALAD AND TOASTED COCONUT (GF)	£9.00	M VE
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