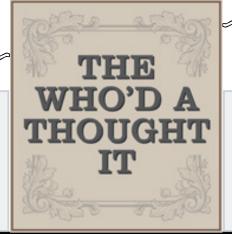
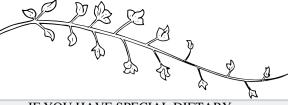


WHERE POSSIBLE OUR INGREDIENTS ARE LOCALLY SOURCED AND SEASONAL

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





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







DESSERTS

HOMEMADE ICE CREAM AND SORBET

FOUR CHEESE SELECTION WITH CRACKERS,	£12.00
CHUTNEY AND APPLE	£12.00
CHOCOLATE FILLED BEIGNETS IN CINNAMON	

SUGAR WITH MIXED FRUIT COULIS £9.00
AND VEGAN CREAM (GF/DF)

APPLE CRUMBLE WITH HOMEMADE VANILLA CUSTARD £9.50

KEY LIME PIE WITH CANDIED LIME ZEST (DF) £9.00

VEGAN

WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND HONEYCOMB (GF) £9.00

£2.95per scoop

VANILLA
SALTED CARAMEL
MINT CHOC CHIP
RUM AND RAISIN
CHOCOLATE
STRAWBERRY
BANANA

BLOOD ORANGE SORBET APRICOT SORBET RASPBERRY SORBET

Hot Drinks

COFFEES

LATTE	£3.75
CAPPUCCINO	£3.75
AMERICANO	£3.25
FLAT WHITE	£3.45
SINGLE ESPRESSO	£2.35
DOUBLE ESPRESSO	£4.45
TEAS	
ENGLISH BREAKFAST	£2.95
EARL GREY	£3.00
GREEN TEA	£3.10
CRANBERRY & RASPBERRY	£3.05
PEPPERMINT	£3.10
HOT CHOCOLATE	£3.65