



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

THE WHO'D A THOUGHT IT

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

FOUR CHEESE SELECTION WITH CRACKERS, CHUTNEY AND APPLE	£12.00	
CHOCOLATE FILLED BEIGNETS IN CINNAMON SUGAR WITH MIXED FRUIT COULIS AND VEGAN CREAM (GF/DF)	£9.00	
APPLE CRUMBLE WITH HOMEMADE VANILLA CUSTARD	£9.50	
KEY LIME PIE WITH CANDIED LIME ZEST (DF)	£9.00	
WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND HONEYCOMB (GF)	£9.00	

HOMEMADE ICE CREAM AND SORBET

£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
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