



Desserts

- Rich and silky chocolate mousse** chocolate brownie crumb & black cherries (GF) 10.5
- Sticky toffee pudding** vanilla ice cream & toffee sauce 10.5
- Spiced bread and butter pudding** cognac clotted cream 11
- Baileys crème brûlée** shortbread & black cherries (GFA) 10.5
- Cinnamon doughnuts** vanilla custard & strawberry jam 13.5*
- Apple, cinnamon and sultanas rum crumble** custard (GFA, VeA) 10.5
- Banoffee pie** bananas, toffee, vanilla ice cream & chocolate 10.5
- Chocolate Brownie** salted caramel ice cream (Ve, GF) 10.5
- Christmas pudding** cognac clotted cream 10.5
- Warm cookie dough** vanilla ice cream & marshmallows (VeA) 12*

*Please allow 15 minutes to cook

Ice Cream / Sorbet

Per scoop 4

Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Sorbet of the day (please ask)

British Cheeses

- Choice of 2 cheeses** (GFA) 13
- Choice of 3 cheeses** (GFA) 16.5
- Black Bomber Cheddar | Oxford Blue | Smoked Applewood Cheddar | Goats Cheese | Camembert**

Served with crackers, chutney & celery.
Please let us know if you would like your cheese to be at room temperature when you order your first course.

Ports

- Sanderman 20 year old tawny** (50ml) 12
- Taylor’s** (50ml) 10

Hot Drinks

COFFEES - DECAF OPTIONS AVAILABLE		TEAS 5 each	
Espresso 3 5.5	Flat White 5.5	English breakfast	Chamomile
Macchiato 3 5.5	Latte 5	Imperial Earl Grey	Jasmine
Double mocha 3 5.5	Ice coffee 8	Saharan Mint	Chun Mee China Green
Americano 5.5	Flavoured syrups 1.5	Vanilla Rooibos	Decaf Breakfast
Cappuccino 5.5	Hot Chocolate 8	Passion fruit & orange	

(GF) Gluten free | (GFA) Gulten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available

