



Puddings

- Warm chocolate brownie, white chocolate chunks,
hot chocolate sauce, vanilla ice cream £5.95
- Raspberry crème brulee, poppy seed shortbread biscuit £5.95
- Pineapple, kiwi & raspberry fruit salad, mango sorbet £5.95
- Baked 'New York' cheesecake, blueberry compote £5.95
- Banoffee sundae, banana and butterscotch ice cream,
toffee, granola nut crunch, hot chocolate fudge sauce £5.95
- Sticky toffee pudding, toffee sauce, vanilla ice cream £5.95
- Pedro affogato – espresso, vanilla ice cream & Pedro Ximenez £5.95
- Key lime pie, crème fraiche & raspberry coulis £5.95
- Good cheeses with oatcakes & water biscuits - for two to share £9.95

Pudding Wine & Ports

- Muscat de Beaume de Venise - Glass £4.75, Bottle £25.95
- Pedro Ximenez – Super sweet figgy & chocolatey sherry £5.25
- Late bottled vintage port £4.20
- Ruby port £3.10
- 10 year old tawny port £4.20

After Dinner Cocktails - £5.95

- Espresso Martini - Kahlua, Vodka & ristretto coffee
- Brandy Alexander – Cognac, Crème de cacao & double cream
- Old Fashioned - Maker's Mark bourbon & angostura with an orange twist
- The Godfather- Quite simply Amaretto & Jamesons

Brandies 25ml

- Courvoisier VS £3.50, Courvoisier V.S.O.P £4.20, Courvoisier XO £6.50
- Remy Martin V.S.O.P £4.20, Remy Martin XO £6.50, Janneau V.S.O.P £4.20
- We also keep an excellent range of Malts and Liqueurs*

Teas & Coffees

- Cappuccino, Latte £2.55, Americano £2.30, Hot chocolate £2.40
- Espresso £2.10, Double espresso £2.30, Macchiato £2.20
- Add vanilla, hazelnut or caramel syrup 40p
- All coffees are available in decaffeinated too*
- Liqueur coffees £4.60
- Breakfast tea, Earl Grey, Camomile, Mint & Fruit teas £2.20

Fancy some chocolate? Divine chocolate, dark, white or milk 35g £1.20

Allergy information is available, please ask a member of our team