



To Finish

Passionfruit & white chocolate crème brûlée & shortbread	7.5
Baked toffee apple crumble cheesecake, toffee sauce	7.5
Banoffee pie	7.5
Chocolate brownie, warm chocolate sauce, honeycomb crumb & cornflake ice cream	8
Biscoff sundae, fresh cream, salted caramel ice cream, vanilla soft serve & caramel sauce	8
Selection of British cheese from Rennet & Rind, salted lavosh & tomato chutney <i>Baron Bigod, Pitchfork cheddar, Driftwood goats cheese, British pecorino blue</i>	11
3 scoops of artisan ice cream or sorbet, <i>choose from vanilla, chocolate, cornflake, salted caramel, honeycomb, mint choc chip, coffee, strawberry or berry ripple ice cream and blackcurrant, mango or lemon sorbet</i>	7
Affogato, espresso, shortbread & vanilla ice cream <i>Add a shot of Pedro Ximenez, Kablua, Frangelico, Tia Maria, Disaronno, Glayva, Drambuie or Baileys?</i>	5.5 2.5
Soft serve '99 vanilla ice cream cone	3.5

With Pudding

Calvados Apple Brandy	4.5 / 8.5	Baileys on ice	4.4
Corney & Barrow Ruby Port	3.7 / 7	Wild bullace & quince liqueur	5.0
20 year old Tawny Port	7.0 / 13.5	Espresso martini	8.5

Pudding Wine

Monbazzilac, Chateau Septy, 2017	21	Noble Late Harvest Semillon, 2015	30
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Coffee

Americano	2.8
Cappuccino/latte/flat white	3
Single/double espresso	2/2.5
Single/double macchiato	2.5/3
Hot chocolate	3.0
Mochachino	3.5
Liqueur Coffee (<i>Choose from Jamesons, Tia Maria, Disaronno, Brandy or Spiced Rum</i>)	7
Baileys latte	7

Tea

2.2	Lemon & ginger*
English breakfast	Camomile*
Decaf breakfast*	Pure green
Assam	Chocolate
Lady grey	Strawberry &
Earl grey	Raspberry*
Cherry & cinnamon	Raspberry*
Lapsang souchong	Pomegranate Green
Fresh Mint	Rooibus*
Peppermint*	Apple & Pear
Spicy chai	Mango & Passionfruit

*Please speak to a member of staff if you have any allergies or dietary restrictions
(*decaf. Add 50p for decaf coffee)*