

DESSERTS

All our deserts are homemade

Apple, Cinnamon & Roasted Pecan Nuts Strudel V	£9.50
Vanilla Ice Cream or Custard	
Sticky Toffee Pudding V	£8.95
Caramel Ice Cream and Toffee Sauce	
Mango Parfait V GF	£8.50
With Coconut Sorbet	
Callebaut Dark Chocolate Brownie V GFA DFA	£8.95
With Honeycomb Ice Cream	
Blood Orange and White Chocolate Cheesecake V	£8.95
With Raspberry Sorbet	
Crème Brule of The Day V GFA	£8.95
With Shortbread Biscuit and Fresh Fruit	

Please ask your server for suitable Dairy and Gluten Free dessert options

Selection of Artisan-Made Cheese **V GFA**

Served with Celery, Apple Slices, Grapes, Chutney & Crackers

Platter of 3 Cheeses	£10.95
Platter of 4 Cheeses	£12.95

Selection of Premium Ice Creams & Sorbets

V GFA VA

Ask your Server for flavours

1 Scoop	£2.95
2 Scoops	£4.95
3 Scoops	£6.95

Teas & Coffees

Decaffeinated Available, Alternative Milks Available Upon Request

Americano	£3.75	Café-Latte	£4.95	Macchiato	£3.75
Flat White	£4.25	Single Espresso	£3.25	Liqueur Coffee	£8.50
Cappuccino	£4.95	Double Espresso	£3.75	(Irish, Baileys, Tia Maria, Brandy)	
English Breakfast	£4.00	Earl Grey	£4.00	Herbal	£4.00
Hot Chocolate	£4.50	(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)			

V - Vegetarian **GF** - Gluten Free **GFA** - Gluten Free Adaptable **VE** - Vegan **VA** - Vegan Adaptable **DFA** - Dairy Free Adaptable - Dishes can be adapted upon Request **V***

Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 6 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.