

Dessert

SPICED FRUIT ETON MESS v gf

With Thai basil & lime sorbet

..... 6.00

MIXED NUT LOADED CHOCOLATE BROWNIE

With clotted cream ice cream v

..... 6.00

CHRISTMAS PUDDING

With rum butter and brandy sauce

..... 6.00

TIRAMISU

Black cherry and white chocolate tiramisu v

..... 6.00

CREMA CATALANA

With roast balsamic figs v gf

..... 6.00

SPICED STONE FRUIT COMPOTE

With coconut ice cream **vegan v gf**

..... 6.00

LOCAL CHEESE

Claire's Handmade chutney, medjool dates, biscuits

..... 7.50

HOT DRINKS

Loose leaf tea

English breakfast,
Earl Grey, peppermint,
raspberry leaf, chamomile
flowers, green tea

..... 2.10

Espresso

..... 1.75

Macchiato

..... 1.75

Americano

..... 2.20

Cappuccino

..... 2.65

Flat white

..... 2.65

Cafè latte

..... 2.65

Hot chocolate

..... 3.00

Mocha

..... 2.70

v VEGETARIAN gf GLUTEN FREE

We cannot 100% guarantee that any of the dishes are nut free. Please ask a member of staff for more information. On occasion the menu may be subject to change.



Digestif



POST DINNER DRINKS

Courvoisier 25ml	2.50
Tawny Port 50ml	3.50
Bas Armagnac 25ml	3.00
Boulard Calvados 25ml	2.50
Limoncello 25ml	2.50
Woodford Reserve 25ml	4.00
Glenmorangie 25ml	4.25
Amontillado Osborne Sherry 25ml	4.00

DESSERT COCKTAILS

ESPRESSO MARTINI	
Vanilla Absolut, Café Patron, sugar syrup, espresso coffee	6.95
COOKIES AND CREAM	
Baileys Chocolate, Tia Maria, Lakes Salted Caramel Vodka, chocolate cookie syrup, cream	7.95
RASPBERRY TWIST	
Raspberry vodka, Cointreau, Chambord, raspberry syrup, pineapple juice	7.95

COFFEE LIQUEURS

Jameson Irish Whisky coffee	4.50
Amaretto coffee	4.50
Tia Maria coffee	4.70
Baileys Irish coffee	4.80

