

Dessert and Cheese - Ask your server for our Gluten & Vegan Options

Homemade Desserts

8.50

- * Warm Sticky Date Pudding, Toffee Sauce, Vanilla I/C
 - * Apple, Cinnamon & Almond Strudel
with Vanilla Anglais & Vanilla Ice Cream
 - * Maple & Walnut Tart, Toffee Caramel, Rum & Rasin Ice Cream
 - * Passion Fruit Crema Catalana, Seasonal Berries,
Vanilla Shortbread Biscuit *(GF on request)*
 - * Dark Chocolate Brownie, Cherry Compote & Cherry Ice Cream *(GF)*
 - * Warm Chocolate Fondant, Vanilla Ice Cream *(GF on request)*
 - * Orange Cheesecake, Mango Coulis & Blood Orange Sorbet
-

Homemade Ice Creams & Sorbets –

7.50

3 Scoops with Homemade Brandy Snap *(GF on request)*

Ice Cream:

Rum & Raisin;
Vanilla;
Strawberry;
Honeycomb;
Chocolate;

Sorbet: *(Vg on request)*

Passion Fruit;
Mango;
Lemon;
Blackcurrant;
Blood Orange

Fine Selection of English Artisan Cheeses (v) –

10.50

Toasted Pecans, Homemade Apple & Cranberry
Chutney & Crackers *(GF on request)*

Hot Drinks

Americano	2.50	Flat White	2.75
Cappuccino	3.00	Latte	3.00
Mocha	3.00	Iced Coffee	3.00
Macchiato	2.50 (single) 3.00 (double)		
Espresso	2.50 (single) 2.75 (double)		
Liquor Floater Coffee	6.50	No Liquor	4.50
	(Russian, Irish, Calypso, French)		
Hot Chocolate, Marshmallows, Cream			3.50
English Breakfast Tea	2.50		
Speciality Tea	3.00	(Earl Grey, Assam, Darjeeling)	
Herbal Tea	3.00		
	(Peppermint, Camomile, Lemon & Orange, Green Tea, Lemon & Ginger, Red Berry, Blackcurrant & Blueberry, Cranberry & Raspberry)		

Liqueurs & Whiskeys

Courvoisier	4	Bells	3.6
Remy Martin	4.5	Famous Grouse	3.6
Armagnac	4.5		
Calvados	4.5	Glenmorangie	4.5
Grand Marnier	4.5	Highland Park	4.5
		Glenlivet	4.5
Taylors Port	4.5	Glenfiddich	4.5
Coburns Port	4.5	Haig Club	5
Tia Maria	4		
Lemoncello	3.5		
Drambuie	4		
Cointreau	4		
Amaretto	4		
Baileys (50ml)	4		

