After Dinner

Dessert Wine: Tokaji Late Harvest , Hungary 125ml Light golden with aromas of honey, apricots and fresh prunes		125ml runes	7.50
Sticky toffee pudding, Madagascan var	nilla ice cream (v)	5.95	
Summer fruit pudding, whipped orange cream, mango coulis		coulis	5.95
Hand & Heart chocolate brownie, pistachio ice cream (v)			5.95
Eton Mess, Marinaded fruits, lavender cream, meringue (gf)			5.95
Apple, pear and plums crumble, crunchy oat top, cashew nut c (vegan, gf)			ream 5.95
Raspberry & lemon thyme egg custard tart, pouring cream			5.95
Ice cream & sorbet selection, ask for available flavours (v, gf)			3.95
Cheeseboard: selection of English cheeses, fruit, chutneys,			
bread, crackers (v, gf av)	large small		10.95 7.95
Please note some of our desserts may contain nuts or nut traces, gf av = gf available			

Hot Drinks

All our coffee is made from freshly ground locally roasted beans

Americano	2.50
Espresso	2.20 (Double 4.00)
Latte	2.95
Cappucino	2.95
Mocha	3.50
English breakfast tea	2.50
Fruit/Herbal teas	2.50 (Ask your server for today's selection)
Liqueur Coffee	5.95

(Tia Maria, Baileys, Amaretto, Cointreau, Jameson, Courvoisier....and more!) Ask your server to see a full range of digestifs, whiskeys, brandies etc.