

SWEETS

Hazelnut Meringue 6.25

Chantilly cream, vanilla poached pear & chocolate sauce

Key lime pie 6.50

lemon curd, blueberry coulis

Sticky toffee pudding 5.95

toffee sauce, banana rum & raisin ice cream

Sunken chocolate soufflé cake 6.95

chocolate sauce, clotted cream

Caramelised vanilla rice pudding 5.75

apple purée

Homemade ice creams & sorbets 4.95

CHEESEBOARD

Served with biscuits, celery, grapes & Perkins chutney

choice of two 6.75 choice of three 8.25

Vintage organic cheddar | Perkins smokehouse vintage organic cheddar | Beauvale blue
Bosworth Ash goats | Coulommiers (brie-like) | Colston Bassett stilton

DIGESTIFS

Dessert wine - Moscatel	4.50	17.50
Dessert wine - Sauternes		38.50
Port - 50ml	5.25	
Whisky - more than 20		
To choose from at the bar		
Brandy - Martell VS	25ml 2.95	
Brandy - Remy Martin VSOP	25ml 4.50	
Brandy - Remy Martin XO	25ml 10.50	
Liqueurs	From 3.50	

HOT DRINKS

Espresso 2.40
Cortado 2.40
Americano 2.60
Latte 2.80
Add syrup 50p
Cappuccino 2.70
Flat white 2.70
Teas 2.75
Hot Chocolate 2.95

If you have a food allergy please inform us before you order so a manager can advise you accordingly.
Useful note: many of the dishes can be made gluten free with small adjustments.