

# DESSERT

- Banana Bread – Custard or Sorbet 8.50 (VE)  
Vegan Chocolate Tart – Raspberry Sorbet 8.50 (VE)  
Hot Belgian Waffle – Caramel Sauce – Vanilla Ice Cream 8.50  
Eton Mess – Meringue – Mixed Berries – Cream – Ice Cream 8.50  
Bramley Apple Pie – Warm Custard or Pouring Cream 8.50  
Homemade Chocolate Brownie – Vanilla Ice Cream 8.50  
Syrup Sponge Pudding – Warm Custard & Berry Compote 8.50  
Sticky Toffee Pudding – Luxury Vanilla Bean Ice Cream 8.50  
Toffee & Honeycomb Cheesecake – Ice Cream – Toffee Sauce 8.50  
Spotted Dick – Warm Custard or Pouring Cream 8.50  
Ice Cream Selection – Vanilla, Chocolate or Strawberry 2.50 each  
Sorbet Selection – Mango, Lemon, or Raspberry 3.00 each (VE)

## HOT DRINKS

- Pot of English Breakfast Tea 3.00 - Pot of Specialty Tea 3.00  
Earl Grey – Peppermint – Green – Assam – Chamomile – Mixed Berry  
Hot Chocolate 4.00      Caramel latte 4.00  
Americano Coffee 3.00      Cappuccino 3.75  
Café latte 3.75 (DAIRY)  
Espresso Single 1.75      Espresso Double 2.5  
Floater Coffee 4.50  
Specialty Liqueur Coffee 4.50 + Shot of Liqueur  
Whiskey – Brandy – Dark Rum – Amaretto – Sambuca - Tia Maria or Baileys

Please ask a member of staff if you have any allergen concerns or special dietary needs.  
Please ask for the Gluten Free advice or Allergen Advice if required.  
We are one kitchen operation and cannot guarantee that cross contamination of products does not take place.