

Dessert menu

Earl grey brûlée (NGCI option)

Lemon shortbread biscuits

6.50

Belgian dark chocolate brownie V (VE option)

Vanilla ice cream, brownie crumb, chocolate sauce

6.50

Pimm's jelly NGCI

Fresh fruit, homemade mojito sorbet

6.95

Lemon posset V

Lemon shortbread biscuits

6.50

Blueberry and almond Bakewell tart V

Vanilla ice cream

6.95

Salted caramel and Belgian chocolate tart V

Raspberry sorbet

6.95

Selection of ice creams or sorbets V (VE option)

5.00

Cheese board V

9.50

Mini lemon posset and hot drink

5.50

Mini chocolate brownie and hot drink

5.50

All our food is prepared in a kitchen where nuts, gluten, and other food allergens are present. Our menu descriptions **do not** include all the ingredients. If you have any food intolerances, please let us know in advance. Written allergen information is available upon request.

NGCI – Non-Gluten Containing Ingredients, V – Vegetarian, VE – Vegan

Hot Drinks

Espresso | 2.50

Double Espresso | 3.00

Americano | 2.70

Flat White | 3.10

Cappuccino | 3.20

Latte | 3.00

Mocha | 3.00

Decaffeinated options available

English Breakfast Tea | 2.70

Earl Grey Tea | 2.80

Green Tea | 2.80

Peppermint Tea | 2.80

Camomile Tea | 2.80

Fruit Tea | 2.80

Decaffeinated | 2.70

Hot Chocolate | 3.00

Choose from White or Dark chocolate

Liqueur Coffees

***The perfect way to end your meal – all topped with
double cream for an extra special treat!***

***Irish
French
Calypso
Italian***

***English
Russian
Caribbean
From 5.95***