

Dessert Menu All £8

Cheesecake of the Day

Served with chefs choice of ice cream or sorbet

Banoffee Belgian Waffle

Banana chips, glazed pecans, toffee sauce, grated dark chocolate & banoffee ice cream

Spiced Apple & Cinnamon Crumble

Oaty topping & served with custard

Lemon Posset

Served with fruit gel, fresh fruit, sable biscuit & edible flowers

Jam Roly Poly

Custard or vanilla ice cream

Selection of Ice Creams & Sorbets

£2 per scoop

Served on a homemade crumb

To Finish off...

10yo Vintage Taylors Port (50ml) £6

Smooth & silky on the palate, full of ripe, figgy, jammy flavours which persist long on the finish

Muscat de St Jean de Minervois, Domaine Les Tailhades (100ml) £6

Honey & Apricot flavours in a luscious, full body with a decent kick of alcohol

Pedro Ximenez Triana Hidalgo Sherry 50ml £6 50cl bottle £48

Rich & smooth, deep dark & sweet. Almost like sticky toffee pudding in a glass

Espresso Martini £9

After dinner cocktail consisting of Smirnoff Vodka, Kahlua coffee liqueur & espresso shaken over ice

Snickertini £9

Rum & chocolate liqueur, amaretto, chocolate baileys, toffee vodka & espresso shaken over ice

Carajillo £8

Traditional digestif in Mexico & Spain, Licor 43 & espresso shaken over ice

Affogato £5.5

A ball of vanilla ice cream with a shot of espresso

Liqueur Coffees £6.5

Please let us know if you have any specific allergies or dietary requirements
as not all ingredients are listed on each dish.

Ask your server as we usually have alternatives available