



— DESSERTS —

BAKLAVA Served with vanilla ice cream £6

Sauternes Ginestet Classique FRANCE 75ml £6

CHOCOLATE TART Orange sorbet £6

Monbazillac Domaine De Grange Neuve FRANCE 75ml £6

STICKY TOFFEE PUDDING Vanilla ice cream £6

Sauternes Ginestet Classique FRANCE 75ml £6

ETON MESS Berries, meringue, cream £6

Moscato D' Asti Alasia ITALY 75ml £6

TARTE TATIN Vanilla ice cream £7

Monbazillac Domaine De Grange Neuve FRANCE 75ml £6

CHEESE PLATE Celery, Grapes, Homemade chutney, Crackers £10

Late Taylor Vintage Port 75ml £7

ICE CREAM (3 Scoops) £5

SORBETS (3 Scoops) £5

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, It is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts.



— HOT BEVERAGES —

TEAS & HERBAL INFUSIONS £3

Pot of Tea (for one)
English breakfast or Earl Grey
Selection of Infusions
(Camomile, Peppermint, Green)

COFFEES £3

Americano,
Cappuccino,
Latte,
Espresso,
Floater Coffee,
Hot Chocolate

LIQUEUR COFFEES £7

Irish Coffee
Jemeson Irish whisky, coffee, sugar & fresh cream

Calypso Coffee
Tia Maria, coffee, sugar & fresh cream

French Coffee
Brandy, coffee, sugar & fresh cream

SWEET ENDINGS

ESPRESSO MARTINI £8
Absolut Vanilla Vodka, Kalua, Sugar Syrup & Espresso