



## Desserts

**Chocolate brioche bread & butter pudding & custard (V) 6.50**

**Vanilla crème brulee & strawberry ice cream (V) 5.95**

**Coconut & vanilla pannacotta, berry compote (VE) 5.95**

**Cheeseboard** - Barbers Cheddar, Worcester Blue, Somerset brie, quince & crisp breads 7.00

**3 scoops of ice cream or sorbet 4.50**

**Ice cream (V)** - Vanilla, Chocolate, Strawberry, Honeycomb, Salted caramel

**Sorbet (VE)** - Mango

## After Dinner Drinks

Dessert wine - Chilinerio, Late Harvest Sauvignon Blanc, Maule Valley, Chile, 6.00/18.00

Espresso martini 7.95

Old Fashioned 8.50

Liquor coffee 6.95

(Irish, Calypso, French, Baileys)

Taylors late bottle vintage port 5.50

Remy Martin VSOP 5.00

Glennfiddich 12yr old 4.20

Balvenie Doublewood 12yr old 4.50

Dalwhinnie 15yr old 4.80

Lagavulin 16yr old 5.00

## Coffee & Tea

Americano 2.20

Latte 2.50// Cappuccino 2.50

Flat white 2.70

Espresso 2.20 // Double Espresso 3.00

Macchiato 2.50

Hot Chocolate 3.00

**Teas 2.00**

Breakfast

Earl grey strong

Peppermint

Mao Feng Green

All dishes marked with (v) are vegetarian friendly & (ve) are vegan friendly. Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies. Allergen information is available on request. If in doubt, please speak to the manager.