

Desserts

Triple chocolate brownie, caramel sauce, salted caramel ice cream 8.00

Plum crumble slice, plum compote, vanilla ice cream 8.00 GF

Orange cheesecake, ginger cookie 7.50

Banoffee puff, creme patisserie, toffee sauce, banana,
coffee cream, flaked almonds 7.00

Apple & cinnamon crumble, pecan crumb, crème anglaise 8.00

Pear frangipane, pear & rosemary puree, stem ginger ice cream 8.00

Coconut & walnut tart, vanilla ice cream 7.50 DFO/VGO

Lakenham Creamery Ice Creams & Sorbet 2.00 per scoop

Vanilla, Chocolate, Salted Caramel, Coconut, Rhubarb and Custard, Pistachio, Stem Ginger,
New York Coffee, Mint Choc Chip, Rum & Raisin, Lemon Sorbet, Raspberry Sorbet

Port

Taylor's Late Bottled Vintage Port 4.40 • Taylor's Ruby Port 3.90

Brandy

Courvoisier VSOP 4.80

Courvoisier VS 4.00

Dessert Wine

Late Harvest Moscato d'Asti 'Palazzina' Piedmonte, Italy 37.5cl

A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes.

The palate has lots of ripe apricot and acacia honey characters.

6.50 100ml glass / 25.50 75cl bottle

Sauternes, Château Villefranche, BORDEAUX, France 37.5cl

The bouquet has notes of ripe, exotic fruits, which carry through the palate.

While the wine is sweet, it has great balancing acidity.

8.00 100ml glass / 35.00 bottle

Butterworth & Sons' Tea and Coffee

Americano 3.00 • Espresso 2.50 • Macchiato 2.60 • Latte 2.80

Double Espresso 3.00 • Double Macchiato 3.20 • Cappuccino 3.20

Flat White 3.20 • Mocha 3.50 • Hot Chocolate 3.50

Loose Leaf Tea 2.50 – Earl Grey Tea, Chamomile Tea,

English Breakfast, Mint Tea, Green Tea, Fruit Tea, Decaf Breakfast Tea