



# DESSERT MENU

Please speak to a member of staff if you have any allergies or intolerances

(v) vegetarian (ve) vegan (df) dairy free  
(gf) gluten free (gfo) gluten free option

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## Homemade Lemon Tart (gf)(v) £6.50

zingy lemon curd served with crushed meringue and drizzled with lemon syrup

## Cheesecake of the week (gf)(v) £6.50

ask your host for flavour of the week

## Sticky Banoffee Pudding (ve) £7

served with butterscotch sauce and caramelised biscuit ice cream

## Nutella Chocolate Brownie (gf)(v) £7.50

served with brownie and cream ice cream and topped with chocolate sauce

## Trio of Ice Cream (ve) £6.20

ask for our ice cream and sorbet selection

## Mini Miners Dessert £4.5

choose from the above selection, perfectly portioned for our Mini Miners

## Settlers Sundae £3.50

crafted from our homemade dessert offcuts, paired with complementing ice cream & sauce

Ask your host for the flavour of the day

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## HOT DRINKS

### Tea / Fruit Tea £2.40

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### Hot Chocolate

standard £4

cream & marshmallows £4.50

with Baileys £6.50

### Coffee

Espresso £2.10 / 2.80

Americano - black £3.30

Americano - white £3.50

Flat White £3.80

Cappuccino £3.80

Latte £3.80

### Coffee with Liqueur £6.50

Irish Coffee (Whiskey)

Calypso Coffee (Tia Maria)

French Coffee (Brandy)

Italian Coffee (Amaretto)