

# ROOM FOR MORE?

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## DESSERTS

- Warm cru Virunga chocolate fondant *with pistachio ice cream* V £11  
*Please allow us 15 minutes for cooking*
- Classic vanilla crème brûlée *with Yorkshire rhubarb* V £10.50
- Profiteroles *with English strawberries & dark chocolate sauce* V £10.50
- Fresh raspberry & coconut fool *with shortbread* VE £10
- Affogato *with Five Farms Irish cream* V £9

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## CHEESE

Paxton & Whitfield cheese selection,  
*cave aged cheddar, Perl Las & Celtic Capra*  
*with spiced apricot chutney* £15.50

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## ICE CREAMS & SORBETS

Ice creams V £3

*Strawberry*  
*Chocolate*  
*Vanilla*  
*Pistachio*

Sorbets V £3

*Lemon*  
*Raspberry*  
*Blackcurrant*

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## TEAS £5.50

Earl Grey  
English Breakfast  
Green tea  
Jasmine Silver Needle  
Chamomile  
Mint tea

## COFFEE

Espresso £4.50  
Double espresso £5  
Macchiato £4.50  
Double Macchiato £5  
Cortado £3.50  
Americano £5.50  
Flat white £5.50  
Cappuccino £5.50  
Latte £5.50  
Hot chocolate £5  
Mocha £5.50

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V Vegetarian | VE Vegan | GF Gluten free | V/VE Vegan upon request

Some menu items may contain allergens or intolerances, wines may contain sulphites - for further details please ask your server. All prices inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.