ROOM FOR MORE?

DESSERTS £10.50

Classic vanilla crème brûlée, English shortbread V
Traditional plum pudding, brandy custard, candied redcurrants V
Chocolate & stem ginger treacle tart, cinnamon ice cream V
Chocolate fondant, homemade honeycomb, vanilla ice cream V
Please allow us 15 minutes for cooking
Coconut rice pudding, pickled plumb, puffed rice V

CHEESE

*La Fromagerie British & Irish cheese selection V £18.50 apricot biscuits, ale chutney

ICE CREAMS & SORBETS

Ice Creams V £3 (per scoop)

Lemon curd

Mint chocolate chip

Honeycomb

Sorbets V £3 (per scoop)

Lemon

Raspberry

Blackcurrant

TEAS £5.50

Earl Grey, English Breakfast, Green Tea, Jasmine Silver, Needle, Chamomile, Mint Tea

COFFEE

Espresso/Double Espresso £4.50/£5
Macchiato/Double Macchiato £4.50 /£5
Cortado £4.50
Americano, Flat White, Latte,
Cappuccino, Mocha £5.50
Hot Chocolate £5

V Vegetarian | VE Vegan | 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. *Some cheeses may be unpasteurized. A discretionary service charge of 12.5% will be added to your bill.