ROOM FOR MORE?

DESSERTS £11.5

Classic vanilla crème brûlée, English shortbread V
Classic lemon meringue pie, clotted cream ice cream, raspberries V
Chocolate fondant, homemade honeycomb, vanilla ice cream V
Please allow us 15 minutes for cooking
English rhubarb & ginger crumble, pouring cream VE
Guinness brown bread ice cream sundae, salted caramel sauce,
fudge pieces & dark chocolate pistols V

CHEESE

*La Fromagerie British & Irish cheese selection V£19

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 £6.25

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

COFFFF

Espresso/Double Espresso £5.25/£5.75

Macchiato/Double Macchiato £5.25 /£5.75

Cortado £5.25

Americano, Flat White, Latte,

Cappuccino, Mocha £6.25

Hot Chocolate £5.75

Allergens on reverse



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.