



DESSERTS

Ice-Cream Selection – £5.50 (3 Scoops)

A selection of vegan vanilla, chocolate, strawberry or vegan mango sorbet

Apple & Blackberry Crumble - £6.90 (vg)

Served with vegan vanilla ice cream on the side

Chocolate Orange Cake - £5.85

Vegan & gluten free

Churros dusted with cinnamon sugar - £6.50 (v)

Served with chocolate sauce

Pecan Pie with puring cream - £6.50 (v)

Caramelised Banana & Salted Caramel Eton Mess – £6.90 (v)

Caramelised banana salted caramel whipped cream and meringue

British Cheese Board – £11 / £16.00 with a glass of Taylors Port (125ml)

A selection of 4 cheeses served with apple & date, walnuts and sesame crackers

Double Gloucester, Shropshire Blue, Somerset Camembert, Mature Cheddar

DRINKS

Espresso Martini - £9.50

Ketel One vodka shaken with Kahlua, sugar & freshly ground espresso

Orange Mocha - £9.90

Ketel One vodka, Cointreau, Baileys, chocolate powder, coffee, orange juice, milk & fresh cream

Taylors Port 125ml - £7.20

Hidalgo Triana Pedro Ximenez 125ml - £7.50

Dessert Wine - £8.50

Homemade Barrel Aged Shot 25ml - £5.50

Zacapa, Centenario 23yo, Martell Vsop, Apricot Brandy, Blood Orange Liquor.

Served in a brandy glass.

VG - Vegan | V - Vegetarian

All dishes may contain dairy, nuts, gluten and other products. Please advise us of any allergies.

Please note that a discretionary 12.5% service charge will be added to your bill.