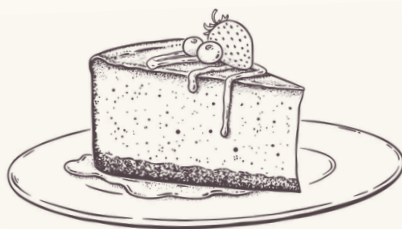


❖ DESSERTS ❖



Proper Sticky Toffee Pudding (v) 7.95
vanilla pod ice cream & caramel sauce

Victoria Plum Crumble (v, gf) 7.95
*Sticky stewed plum & Bramley apple crumble,
 vanilla ice cream or custard*

**'Hazelnut & Double Chocolate'
 Brownie (gf) 9.00**
*Warm brownie, salted caramel ice cream,
 caramelised popcorn*

**Caramelised Fig & Egg
 Custard Tart 8.00**
*Silky nutmeg custard, honey-glazed figs
 & toasted almonds*

Burnt Basque Cheesecake (gf) 8.00
*Baked vanilla cheesecake, mulled winter
 berries & blackberry compôte*

Affogato (v, gfo) / 6.25*
*vanilla bean ice cream, Kimbo espresso,
 little biscuit, add a shot of cream liqueur
 for the perfect after-dinner treat*



THE BURNT CHEF
 PROJECT

Food for thought: £1 from every sale of this dish
 will be donated to The Burnt Chef Project

*The Burnt Chef Project is a non-profit campaign operating within
 the hospitality industry to challenge mental health stigma through
 training and open conversations. We are working closely with them to
 support our team's welfare and spread the message far and wide.*

**Selection of Ice Cream
 & Sorbet (gf)**
*2 scoops 4.00 or 3 scoops 5.90
 Ask your server for today's flavours*

Local Artisan Cheese 9.95
*apple cider chutney, grapes, walnuts
 & artisan crackers*

MARTINIS



Espresso 9.00
*Smirnoff Vodka, blended with
 coffee & chocolate bitters*

Pornstar 9.50
*Smirnoff Vodka with passion
 fruit liqueur & Prosecco*

MAKE IT EXTRA SPECIAL

Château Delmond Sauternes
 9.30 / 35.00 | 14% | 37.5cl | France

TEAS & COFFEES

We lovingly craft our teas & coffees with semi-skimmed dairy milk, oat or soya milk.

English Breakfast Tea - 3.00

Decaf Breakfast Tea - 3.00

Earl Grey - 3.00

Green Tea - 3.00

Peppermint Tea - 3.00

Camomile - 3.00

Hot Chocolate - 3.50

Espresso - 2.70

Flat White - 3.20

Americano - 3.10

Cappuccino - 3.40

Latte - 3.40

Mocha - 3.50

Macchiato - 2.90



ICED COFFEES

Vanilla - 5.50

Hazelnut - 5.50

Caramel - 5.50

LIQUEUR COFFEES

Why not treat yourself to one of our luxurious liqueur coffees?

Irish Coffee (Jameson) - 8.50

French Coffee (Courvoisier) - 8.50

Italian Coffee (Amaretto) - 8.50

Spanish Coffee (Tia Maria) - 8.50

WORLD OF WHISKY

(Please ask your server if your favourite isn't listed)

Glenfiddich 12yr - 6.00 Scotland 40%

Lagavulin 16yr - 7.20 Scotland 43%

Bulleit Bourbon - 4.50 America 45%

Eagle Rare Bourbon 10yr - 5.20 America 45%

Macallan Gold - 6.20 Scotland 40%

Yamazaki - 8.50 Japan 43%

Jameson - 4.40 Ireland 40%

Monkey Shoulder - 6.00 Scotland 40%

Talisker 10yr - 5.80 Scotland 32.1%

Maker's Mark - 5.00 America 45%

NIGHTCAPS & LIQUEURS

Kahlúa (20%) - 3.10

Baileys (50ml, 17%) - 4.00

Taylor's 10 Year Old Tawny Port (100ml, 20%) - 5.10

Rémy Martin VSOP (40%) - 4.00

Amaretto (28%) - 3.40

Limoncello (28%) - 3.30

Courvoisier VS Cognac (40%) - 3.65

Grand Marnier (40%) - 3.60

