DESSERT



Maraschino Cherry & Pistachio Pavlova GF v 9.50 Pistachio ice cream

Chocolate Brownie GF V VEO 8.50 Vanilla ice cream, chocolate sauce

Coconut & Cardamon Crème Brûlée GF V 8.50

Lemon zest

Sticky Toffee Pudding v 8.50 Vanilla ice cream, toffee sauce

Cheese Board to Share v GFO 16.00

Blue Monday, Coastal cheddar, Stoney cross, camembert and lightly oaked smoked cheese figs, onion chutney, grapes and biscuits

Affogato GFV VEO 9.50

Vanilla ice cream, shot of espresso, Frangelico hazelnut liqueur

Mövenpick Luxury Swiss Ice Cream v 2 scoops 6.00

(Ice creams may contain nuts)

Vanilla V VEO

Strawberry V

Swiss chocolate V White chocolate & caramel V

Pistachio V

Raspberry sorbet V VE

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff. All food is freshly prepared, subsequently orders may take longer during busy periods.





Homemade Scone v 4.00 Local clotted cream, strawberry jam

Toasted Tea Cake v 3.00 Butter, strawberry jam

please ask your server for our daily cakes, traybakes & freshly baked pastries

-COFFEE - illy 100% arabica coffee

alternative milks add 50p (oat, soya, almond)

Americano	2.80/3.20
Cappuccino	3.00/3.50
Espresso	2.30/2.50
Cortado	3.00
Café Latte	3.25
Flat White	3.25
Chai Latte	3.50
Dirty Chai Latte	3.75
Mocha	3.50
Jimmy's Iced Coffee	e 3.25
Hot Chocolate	4.00
Luxury Hot Chocolat	te 4.50

LIQUEUR COFFEE

Liqueur Coffee 6.50 Whisky, rum or brandy

Cheeky Hot Chocolate 6.50 Rum, Baileys or Cointreau

Baileys Latte 6.50

DIGESTIF

Disgronno Amaretto 4.75 Limoncello 4.00 Martell VS Brandy 5.50 Chilled Pedro Ximenez Dulce Sherry 6.00 Graham's 10 Year Old Tawny Port 6.00

please ask for any other classics

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