
PUDDINGS

Mango & Passion Fruit Eton Mess

(gf) 6

Raspberry Bakewell Tart,

custard sauce 6

Chocolate Brownie,

mascarpone, cherries (gf) 6

Toffee Cheesecake,

banana crisps, butterscotch (gf) 6

Lemon Posset,

raspberries, shortbread 6

Chocolate Delice,

hazelnut crumb, salted caramel
ice cream (gf) 6.5

Banana & Ginger Cake Trifle,

vanilla custard, cream 6

Selection of Ice Creams/ Sorbets,

w/chocolate cookie per scoop 1.5

CHEESE

Served with mulled apple chutney, celery, grapes, quince jelly,
sourdough crackers & bread (gfa)

Three cheese selection 8 | All six sharing board 15

Wigmore

unpasteurised ewe's milk;
semi-soft, washed curd

Welsh Perl Las

sea salt rubbed rind;
rounded, creamy, blue overtones

Organic God Minster

vintage Cheddar; creamy, rounded
flavour

Barkham Blue

distinctively yellow in colour;
rich, smooth

Golden Cross

unpasteurised goat's cheese rolled in
salted ash; delicately sweet, soft

Golden Cenarth

organic Welsh cheese;
soft, buttery

Wheat and nuts are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drink. (gf) dishes are gluten free & (gfa) have a gluten free option available. (v) dishes are vegetarian. (df) dishes are dairy free. All weights are approximate and taken prior to cooking. VAT is included at the current rate.



HOT DRINKS

Americano	2.7	Mocha	3.4
Flat White	3	Luxury Hot Chocolate, with naughtiness - whipped cream, marshmallows & Flake	3.8
Macchiato	3	Boozy Coffee, Baileys, Amaretto, Kahlúa, Courvoisier	5.5
Cappuccino	3	Selection of Flavoured Teas	2.7
Latte	3		
Espresso	2.5/3		
Hot Chocolate	3.3		

Perk It Up

Add an extra shot, whipped cream, marshmallows or Flake
Choose from a selection of syrups: hazelnut, vanilla, caramel, toffee nut
0.5

AFTER DINNER DRINKS

Muscat		Amaretto	3
All Saints Estate Rutherglan	3.95	Baileys (50ml)	3.25
Warres Otima 10yo Tawny	3.1	Remy Martin VSOP	4.45
Harveys Bristol Cream	3	Oban	4.6

Please see our Drinks List for more...