

DESSERT MENU

Crème Brûlée – shortbread biscuits (GF) 9

Sticky Toffee Pudding – toffee sauce – banana ice cream (GF V) 9

Fresh Fruit Salad – raspberry sorbet (V VG GF) 9

Bread & Butter Pudding – custard (V) 9

Caramelised Apple Crumble – custard (V GF) 9

Warm Chocolate Brownie – vanilla pod ice cream – chocolate sauce (V) 9

Lemon Meringue Sundae – vanilla pod ice cream – lemon sauce –
meringue – shortbread biscuit (V GF) 9

Ice Cream (V GF) or *Sorbet 3 Scoops* (V GF VG) 8

Ice Creams – strawberry, vanilla pod, chocolate, banana Sorbets – lemon,
orange, raspberry

Trio of British Cheeses – Castello Tickler Extra Mature Cheddar – 12
Tuxford & Tebbutt Blue Stilton – Cornish Brie – red onion chutney – pear –
honey – biscuits (V) (GF on request)

AFTER DINNER DRINKS

<i>Espresso Martini</i>	10	<i>Chocolate Martini</i>	10
<i>Mint Choc Martini</i>	10	<i>Virgin Espresso Martini</i>	10
<i>Espresso</i>	2.75	<i>Latte/Cappuccino</i>	3.5
<i>Double Espresso</i>	3	<i>Americano</i>	3.5
<i>Flat White</i>	3.5	<i>Mocha</i>	3.75
<i>Tea Pigs Pot of Tea</i>	3.75	<i>Luxury Hot Chocolate</i>	4.75

Everyday Brew – Decaf Breakfast – Earl Grey –
Peppermint