

## Desserts

<b>Affogato al Caffè</b> , vanilla ice cream with a shot of espresso (g)	<b>£4.50</b>
<b>Selection of Ice Creams</b> , 2 scoops, please ask server for flavours (g)	<b>£4.95</b>
<b>Orange Creme Brûlée</b> served with chocolate cookie (g)	<b>£6.00</b>
<b>Warm Chocolate Brownie</b> , rum and raisin ice cream and chocolate sauce	<b>£6.00</b>
<b>Apple, Pear &amp; Blackberry Crumble</b> with vanilla custard (g)	<b>£6.50</b>
<b>Sticky Toffee Pudding</b> , butterscotch sauce and clotted cream ice cream	<b>£6.00</b>
<b>Apple Tarte Tatin</b> , caramel sauce and ginger ice cream	<b>£6.00</b>
<b>Selection of British Cheeses</b> , fruit, chutney and biscuits (g)	<b>£8.50</b>

## Tea and Coffee

Espresso	<b>£2.10</b>	English breakfast	
Americano	<b>£2.50</b>	Earl Grey	
Capuccino, Latte, Mocha	<b>£2.70</b>	Camomile	
Hot Chocolate	<b>£2.90</b>	Green Tea	
Liqueur Coffee	<b>£6.10</b>	Peppermint	<b>Teas £2.50</b>

## Dessert Wine

### **Muscat du Frontignan, Chateau du Stony, France**

Attractive juicy grapes style with honey and marmalade notes, lush and sweet yet has nice citrus notes.

125ml **£7.80**    Bottle **£22.50**

## Port

**Taylor's Late Bottled Vintage Port 2011**

50ml **£4.30**

(V) Vegetarian - (G) Gluten Free - (g) Can be Gluten Free  
An optional 10% service charge will be applied to tables of 8 or more