

AQUA

DESSERTS

Vanilla crème brûlée £6

Fig & pistachio Bakewell tart, coconut ice cream (Ve) £6.5

Sticky toffee pudding, caramel sauce, vanilla ice cream £6

Dark chocolate fondant, vanilla ice cream £7

Sticky toffee pudding, caramel sauce, vanilla ice cream £6

Apple crumble tart, vanilla custard £6

Dark chocolate mousse cake, raspberry sorbet £6.5

PUDDING CLUB

Great to share with your friends £15

Vanilla crème brûlée, Sticky toffee pudding,

Dark chocolate mousse cake, Bakewell tart

MINIATURE DESSERT & COFFEE

Choose from the following £7

Vanilla crème brûlée, Sticky toffee pudding,

Dark chocolate mousse cake, Bakewell tart

(excluding liquor coffee)

MINIATURE DESSERT & COCKTAIL

Choose from the following £15

Vanilla crème brûlée, Sticky toffee pudding,

Dark chocolate mousse cake, Bakewell tart

ICE CREAMS & SORBETS

3 scoops £7

Ice creams:

Vanilla / chocolate / strawberry / gingerbread / vegan coconut / banana

Sorbets:

Lemon / mango / blackcurrant

CHEF'S SELECTION OF LOCAL CHEESES

Organic local artisan cheeses served with walnuts, quince jelly & biscuits £9

Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances. A discretionary service charge of 10% will be added to your bill.

COFFEE & TEA

**Our coffee is sourced direct from Finca Buena Vista, El Salvador.
It's a single origin coffee with notes of rum & raisin, walnut & cocoa**

Espresso £2.6

Espresso macchiato £2.6

Double espresso £2.9

Americano £2.9

Cappuccino £3

Irish coffee £7

Latte £3

Flat white £3

Hot chocolate £3

Baileys iced coffee £7

Add a syrup to your coffee; vanilla / caramel / salted caramel - 50p extra

Our tea is supplied by the Canton Tea Company £2.8

English breakfast / Decaf English breakfast / Earl grey / Triple mint / Chamomile /

Berry & hibiscus / Jade green tea tips / Lemongrass & ginger / Mango noir

DESSERT COCKTAILS

Espresso martini

Absolut vodka, Kahlua, espresso coffee £11

Salted caramel espresso martini

Salted caramel vodka, Kahlua, espresso coffee £11

COGNAC, GRAPPA & ARMAGNAC

Martell VS £4.7

Remy Martin VSOP £5

Remy Martin XO £16

Bottega Grappa Alexander Prosecco £5

Janneau Armagnac £5.5

STICKIES

100ml

Dessert Wine; Chateau du seuil Organic, Cerons, France £9

Pedro Ximenez; Gonzales Byass Nectar, Pedro Ximenez Dulce, Spain £7.5

Port; Dalva 10 years port, Portugal £8.5