

DESSERT

MENU

DESSERTS

CLASSIC CREME BRULEE **V** **GFA** £8.50

Cinnamon shortbread biscuit

WARM LEMON POLENTA CAKE **V** £9.95

Berry compote, meringue, white chocolate
and raspberry ripple ice cream

CARAMEL CUSTARD TART **V** £11.50

Caramelised banana and salted caramel ice cream

CHOCOLATE FONDANT **V** **GF** £9.50

Chocolate sauce and honeycomb ice cream

VANILLA CHEESECAKE **VE** £9.50

Pineapple salsa, mango puree and coconut ice cream

WHITE CHOCOLATE MINI DOUGHNUTS **V** £6.00

Served with your choice of tea or coffee

SELECTION OF ICE CREAMS 3 SCOOPS £7.00

Dark chocolate, salted caramel **VE**, coconut **VE**, vanilla **VE**,
raspberry ripple or honeycomb ice creams

AFFOGATO **VE** £6.00

Vanilla ice cream and espresso

SELECTION OF BRITISH CHEESES **V** **GFA** £12.50

Barbers Vintage Cheddar, Clawson Blue Stilton and Cornish brie,
sourdough biscuits, apple and caramelised onion chutney

SALTED CARAMEL TRUFFLES **V** £4.00

HOT BEVERAGES

ESPRESSO £3.05

DOUBLE ESPRESSO £3.30

AMERICANO £3.90

CAPPUCCINO £4.00

LATTE £4.00

FLAT WHITE £3.90

MOCHA £4.05

HOT CHOCOLATE £3.85

BREWED TEA SELECTION £3.30

English Breakfast, Earl Grey,
Chamomile Flowers, Chaquing
Green, Vanilla Chai or Red Velvet

V Suitable for Vegetarians **VE** Suitable for Vegans **VEA** Vegan Alternative Available

GFA Gluten Free Alternative Available **GF** Gluten Free

Allergen details: All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.