

DESSERT

TRADITIONAL CRÈME BRÛLÉE (V) 6.00

homemade honey oat cookies

STICKY TOFFEE PUDDING (V) (N) 6.00

toffee sauce, Scottish tablet ice cream

CHOCOLATE TRUFFLE CAKE (V) 6.00

orange confit, mascarpone

POPCORN SUNDAE (V) 6.00

popcorn ice cream, popcorn, salted caramel sauce

BLUEBERRY RIPPLE CHEESECAKE (V) 6.00

crumbly biscuit base

PLUM & MIXED SEED GRANOLA CRUMBLE (N) (V) 6.25

crème anglaise

COCONUT RICE PUDDING (Vg) 6.00

kiwi & ginger jam

ICE CREAMS & SORBETS (V)

1 SCOOP **£2** 2 SCOOPS **£3.70** 3 SCOOPS **£5.55**

ask us for today's selection and allergen information

AFTER DINNER DRINKS

Liqueurs and spirits are served in
25ml measures or multiples thereof.

TAYLOR'S PORT 4.30

DISARONNO 4.00

REMY MARTIN VSOP 3.90

BAILEYS 3.90

PATRON XO CAFÉ 4.10

COURVOISIER XO 8.30

HOT DRINKS

AMERICANO 2.75

CAPPUCCINO 3.00

LATTE 3.00

MACCHIATO 2.75

MOCHA 3.00

ESPRESSO

Single 2.35, Double 2.85

HOT CHOCOLATE 3.00

TEA 2.60

Selection of teas available

Liqueur coffees also available,
ask your server for details

Full allergen information on the ingredients in the food we serve is
available upon request. Dishes may vary from those shown due to
seasonal availability of ingredients.

(V) suitable for vegetarians. (Vg) suitable for vegans. (*) contains alcohol.
(N) contains nuts. See À la carte menu for additional terms and conditions.