

DESSERT

**PUDDING
 OF THE DAY** £7.00

**HOMEMADE
 ICE CREAMS
 & SORBET** £6.00

PETIT FOURS £1.50 EACH
 OR £3.00 FOR THREE

A LA CARTE

**BLOOD ORANGE
 CHEESECAKE** £8.00
*Orange curd, dark
 chocolate sorbet*

PEAR TART TATIN £8.00
Walnuts, stout ice cream

**WHITE CHOCOLATE
 DELICE** £8.00
Candied fennel, lemon macaron

**RHUBARB
 PANNACOTTA** £8.00
*Pistachio sponge,
 stem ginger parfait*

**SELECTION OF LOCAL
 CHEESES** £8.00
Chutney and our own crackers

ASSIETTE
of desserts £12.00

Wine Bottle 75ml Glass

**Sticky Mickey
 Late Harvest,** £32 £7
*New Zealand
 Honey, Apricots,
 Pineapple*

**St George's
 Distillery PX,** £39 £7
*England
 Raisins,
 Christmas
 pudding, Figs*

**Rustenberg
 Straw Wine,** £27 £6
*South Africa
 Tropical fruit,
 Orange peel,
 Zesty acidity*

**Quinta do
 Romaneira LV,** £48 £8
*Portugal
 Black cherry,
 Blackcurrant,
 Baked plum*

**Les Carmes de
 Rieussec** £45 £8
Sauternes 2013,
*France
 Coconut, Golden
 syrup, Chamomile*

We have a range of whiskies and brandies available. Please ask us for more information

BEVERAGES

COFFEE

AMERICANO	£2.10
CAFETIÈRE	£2.10
LATTE	£2.30
FLAT WHITE	£2.30
CAPPUCCINO	£2.30
DOUBLE ESPRESSO	£2.00
CORTADO	£2.30
SYRUPS	£0.35
HOT CHOCOLATE	£2.30

TEA

LOOSE LEAF TEA	
BREAKFAST TEA	£2.20
EARL GREY TEA	£2.20
MINT TEA	£2.20
FRUIT TEA	£2.20

(Please ask for our current selections)

SOFT DRINKS

(Please ask for our current selections)

BEERS

We have a wide range of domestic and international beers. Please ask for more information.

WINES

We have wine available by the glass or by the bottle. Please ask for our wine list.

If you have any dietary requirements or are concerned about food allergies, please ask one of our team for assistance when selecting menu items.

Service is not included. Optional 10% gratuity is included for parties of 8 or more.