

AUTUMN WINTER DESSERT MENU

BANANA

toasted banana bread, espresso
butter, roasted pecan, espresso
ice-cream, streusel crumb
£6.⁹⁵ V

LEMON

lemon meringue choux bun,
confit lemon, Italian meringue,
lemon curd, dill Chantilly
£7.⁵⁰

CHOCOLATE

steamed chocolate sponge,
milk chocolate sauce,
vanilla ice-cream
£6.⁹⁵ V

ALMOND

almond milk rice pudding,
damson jam, toasted almond
£7.⁵⁰ VE GF*

AFFOGATO

vanilla ice-cream, espresso,
Disaronno, cinnamon biscotti
£7.⁹⁵ V GF*

TOFFEE

sticky toffee pudding, whipped
butterscotch, vanilla custard
£7.⁵⁰ V GF*

APPLE

classic French apple pie,
cinnamon ice-cream, almond
praline & dark caramel
£7.⁵⁰ V GF*

PISTACHIO

pistachio Basque cheesecake,
brown butter ice-cream,
pistachio crumb
£9.⁵⁰ V GF*

ICE-CREAM

Cheshire Farm ice-cream,
choose from: chocolate,
strawberries & cream, vanilla,
rum & raisin, honeycomb,
mint chocolate chip
1 scoop £3.⁵⁰
2 scoops £5.⁵⁰
3 scoops £6.⁹⁵
V GF*

SORBET

choose from; lemon,
raspberry, mango
1 scoop £3.⁵⁰
2 scoops £5.⁵⁰
3 scoops £6.⁹⁵
V VE* GF*

mini dessert

Mini dessert & hot drink
£8.⁹⁵

TOFFEE

mini sticky toffee pudding,
whipped butterscotch
V GF*

CHOCOLATE

mini steamed chocolate
sponge, milk chocolate
sauce
V

BANANA

mini toasted banana bread,
espresso butter, roasted
pecan, streusel crumb
V

*served with a regular tea,
filter coffee, americano,
espresso, latte, cappuccino
or hot chocolate*

ALLERGENS

Please advise us about any allergies or special dietary requirements

V Vegetarian

VE Vegan

VE* Vegan alternative available

GF Gluten Free

GF* adaptable to Gluten Free

All our food is prepared in an environment where nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans and sulphite-containing ingredients are handled. As a result, all items may contain traces of all allergens, and we cannot guarantee that any product is entirely free from them



DIGESTIF

After-dinner drinks, also known as digestifs, are the delightful companions, enjoyed just when your meal is winding down. These libations serve a dual purpose: to tantalise your taste buds & aid in digestion

	25ML	50ML
Taylor's ruby port		£5.00
Harveys Bristol cream sherry		£4.25
Hennessy VS	£5.50	£9.50
Hennessy XO	£18.00	£30.00
Calvados	£7.00	£12.00
Sixtowns whisky	£6.00	£10.50
Cazcabel coffee tequila	£4.50	£8.50
Cazcabel honey tequila	£4.50	£8.50
Limoncello	£5.00	£9.00

LIQUEUR COFFEE

decaffeinated options available

Irish coffee - Jameson whiskey	£8.00
Calyso coffee - Tia Maria	£8.00
Parisienne coffee - Courvoisier cognac	£8.00
Irish cream coffee - Baileys	£8.00
Irish cream hot chocolate - Baileys	£8.20

*please see drinks list for
our complete range*

DESSERT WINE

HEAVEN ON EARTH STELLAR ORGANICS 50ML £3.50
A natural sweet wine is made per the "Vin de Paille" method of Muscat d'Alexandrie grapes dried on a bed of organic rooibos tea. A fragrant nose of roses, apricots & pine trees
South Africa

DESSERT COCKTAIL

HAZELNUT TRUFFLE £11.00
Sixtowns vodka, Frangelico, double cream, hazelnut syrup, espresso shot

ESPRESSO MARTINI £9.50
Sixtowns vodka, Sixtowns coffee liqueur, espresso, vanilla syrup

STRAWBERRY CHEESECAKE £10.50
Absolut vanilla vodka, Frangelico, strawberry syrup, double cream, grenadine, shortbread

BLACK FOREST MARTINI £11.00
Absolut vanilla vodka, Chambord, Crème de cacao blanc, Crème de cassis, Maraschino, cherry, cream

LEMON MERINGUE PIE £9.75
Limoncello, Frangelico, sugar syrup, lemon juice

WHITE BRANDY ALEXANDER £9.50
Courvoisier cognac, Crème de cacao blanc, cream, nutmeg

please see our full cocktail list