DESSERTS

Crème Brûlée (V, GFOA) £8.50
Shortbread, berries, icing sugar

Affogato Al Caffè £9
Espresso shot, vanilla ice cream, chocolate flaked bar

Black Forest Sundae (V, GFOA) £12
Brownie, pitted cherries, chantilly cream, caramel sauce, hazelnuts, vanilla ice cream

Trio Cheese Plate (V, GFOA) £13.95
Cheese selection, grapes, celery, apple, fruit chutney, charcoal crackers

Selection of Ice Cream (V, GF) **& Sorbet** (VG, V, GF) £6
Choose 2 scoops:
Vanilla | Chocolate | Strawberry | Mango sorbet | Lemon sorbet

Chocolate Brownie (GF, V, VG) £9
Caramel popcorn, vegan vanilla ice cream

Honeycomb Cheesecake £9.50
Sweet biscuit, caramel sauce

Blood Orange Tart (VGOA, V) £9
Freeze-dried raspberries, citrus meringue

Chocolate Lava Cake (V, GFOA) £8.50
Vanilla ice cream, chocolate sauce, honeycomb, icing sugar

. . . Just a Little Something

Mini Chocolate Truffles (GF, V) £5.50
With liquid salted caramel centre

Square French Macaroons (GF, V) £6
Almond & vanilla cream filling

CREAM TEA

11:00 - 18:00

Cream Tea (V) £11
Freshly homemade scones,
served with clotted cream, strawberry jam
Includes a choice of tea infusions or coffees

Champagne Cream Tea (V) £19.95
Freshly homemade scones,
served with clotted cream, strawberry jam
Includes a glass of champagne & choice of tea infusions or coffees

(V) - Vegetarian (VG) - Vegan (VGOA) - Vegan option available please ask
(GF) - Gluten Free (GFOA) - Gluten Free available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request, however we are unable to provide information on other allergens.
A discretionary, optional service charge of 12.5% will be added to your bill.

HOT DRINKS

Cappuccino	£4.30	**Macchiato**	£3.30	**Green Tea**	£3.95
Latte	£4.30	**Double Macchiato**	£4.30	**Chamomile Tea**	£3.95
Americano	£4.30	**English Breakfast Tea**	£3.95	**Fresh Mint Tea**	£4.25
Espresso	£3.25	**Earl Grey Tea**	£3.95	**Hot Chocolate**	£4.25
Double Espresso	£4.30	**Peppermint Tea**	£3.95	**Pot of Hot Water**	£2

SWEET & PORT

G.D. Vajra, Moscato d'Asti (VG, O) Piemonte, Italy . . . . . 125ml £9.50 750ml Bottle £40

Unfiltered Late Bottled Vintage Port Sandeman (VG) Douro, Portugal . . . . . 125ml £11.50 750ml Bottle £60

Château Delmond, Sauternes (V, VG) Bordeaux, France . . . . . 125ml £18.50 375ml Bottle £40

BRANDY | COGNAC | ARMAGNAC

Courvoisier VS	25ml	£7	50ml	£12	**Baron de Sigognac:**			
Courvoisier XO	25ml	£17	50ml	£30	**Armagnac 10 YO**	25ml	£8	50ml £12
The Macallan 15 YO	25ml	£16	50ml	£29	**Armagnac 20 YO**	25ml	£15	50ml £24

LIQUEURS

Disaronno Amaretto	25ml	£4.50	50ml	£8	**Grand Marnier**	25ml	£4.50	50ml £8
Baileys	25ml	£4.50	50ml	£8	**Kahlúa**	25ml	£4.50	50ml £8
Chambord	25ml	£4.50	50ml	£8	**RAKI**	25ml	£4.50	50ml £8
St Germain	25ml	£4.50	50ml	£8	**Sambuca White**	25ml	£4.50	50ml £8
Cointreau	25ml	£4.50	50ml	£8	**Limoncello**	25ml	£4.50	50ml £8

AFTER DINNER COCKTAILS

Perla £10
Raki, Amaro Montenegro, Chartreuse

Jungle Bird £11
Dark Rum, Pineapple Juice, Campari, Sugar Syrup

Lady Bridgerton £14
Vodka, Lemon Juice, Lychee Juice, Peach Schnapps, Chambord

Espresso Martini £12
Espresso, Kahlúa, Vodka

LIQUEUR COFFEES

Single £9 | Double £13

Jameson | Baileys | Tia Maria | Courvoisier | Contrieau

(V) - Vegetarian (VG) - Vegan (VGOA) - Vegan option available please ask (GF) - Gluten Free (GFOA) - Gluten Free available please ask (O) - Organic

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