



Puddings

Warm cherry chocolate brownie with vanilla ice cream, chocolate fudge sauce & cherry coulis	£6.50
Banoffee sundae, banana & butterscotch ice cream, granola nut crunch, chocolate sauce.....	£6.50
Sticky toffee pudding, treacle toffee sauce, vanilla ice cream.....	£6.25
Strawberry & lemon curd cheesecake fool, shortbread biscuit.....	£6.50
Raspberry crème brûlée, orange biscotti.....	£6.25
Fresh pineapple & blueberries, mango sorbet, raspberry coulis.....	£5.95
Disaronno affogato – espresso, vanilla ice cream & amaretto	£5.95
British cheeses with apricot & rosemary chutney – <i>for two to share</i>	£10.50

Treats

Mini Nutella doughnuts with hot chocolate fudge sauce	£4.25
Rum & raisin chocolate tiffin	£4.25
Divine Fairtrade chocolate bar: dark, white or milk.....	£1.30

Teas & Coffees

Cappuccino, Latte £2.75 , Americano £2.50 , Hot chocolate £2.60
Espresso £2.30 , Double espresso £2.50 , Macchiato £2.40 , Liqueur coffees £4.80
- <i>Add vanilla, hazelnut or caramel syrup 40p</i>
Pot of Birchall Virunga Afternoon or Virunga Earl Grey tea £2.75
Birchall Green, Camomile, Mint & Fruit teas £2.75

Pudding Wine & Ports

Muscat de Beaumes de Venise – Glass £4.75 , 375ml Bottle £15.50
Pedro Ximenez – Super sweet figgy & chocolatey sherry £3.35
Ports: Late bottled vintage £4.20, Ruby £3.10, 10 year old tawny £4.20

After Dinner Cocktails – £6.25

Espresso Martini – Kahlua, Vodka & ristretto coffee
Brandy Alexander – Cognac, Crème de cacao & double cream
Old Fashioned – Maker’s Mark bourbon & angostura with an orange twist
The Godfather – Quite simply Amaretto & Jameson’s

Brandies ^{25ml} - *We also keep an excellent range of Malts and Liqueurs*

Courvoisier VS £3.50 , Courvoisier V.S.O.P £4.20 , Courvoisier XO £6.50
Remy Martin V.S.O.P £4.20 , Janneau V.S.O.P £4.20