



• DESSERTS •

CHEESECAKE £6.25
White chocolate, amarena cherries, Amaretti biscuits

CRÈME BRÛLÉE (G) £6.25
Lemon curd, meringue

PINEAPPLE SPONGE £5.95
Coconut custard and passion fruit

CHOCOLATE MOUSSE £6.50
Peanut butter, caramelised banana, honeycomb

STICKY TOFFEE PUDDING £6.50
Winter spices, cinnamon ice cream

APPLE CRUMBLE £6.25
Stem ginger custard

RICE PUDDING £5.95
Glazed peach, pistachio, clotted cream

CHEESE SELECTION (G) £7.95
Crisp walnut bread, oatcakes, pear chutney

THE ICE CREAM PARLOUR (G)

3 SCOOPS £5.50 **4 SCOOPS** £6.50
All of our ice cream is churned in house and made with the finest ingredients

Choose from:
Vanilla, Gingerbread, Cinnamon or Honeycomb

SORBET (G)
3 SCOOPS £5.50 **4 SCOOPS** £6.50
Choose from Passionfruit, Cherry or Raspberry

KNICKERBOCKER GLORY £5.95
Peach, cherries, raspberry compote, pistachios, honeycomb

LEMON MERINGUE PIE SUNDAE £5.95
Lemon curd, Amaretti biscuits, crushed merinuge



LIQUID DESSERT?

Ask your server for our
COCKTAIL MENU

• HOT & COLD DRINKS •



FAIRTRADE TEAS £2.50
Traditional blend · Earl Grey · Green tea · Peppermint

MORE THAN JUST CHOCOLATE £3.95
Luxury hot chocolate with cream and marshmallows

SKINNY HOT CHOCOLATE £3.25
Fine cocoa powder and fresh skimmed milk brewed, stirred and steamed

MILKSHAKES £3.50
Vanilla, chocolate or strawberry

ESPRESSO CON PANNA £2.75
An espresso topped with whipped cream

MACCHIATO £2.75
An espresso with a splash of milk

Extra Shot Syrup/Espresso £0.50

AMERICANO £2.50
Fresh hot water topped with an espresso

FLAT WHITE £2.50
A full bodied double shot of espresso topped with velvet micro-foam

CAFFE LATTE £2.75
An espresso topped with steamed milk and a delicious capping of foam

CAPPUCCINO £2.75
The classic taste with an espresso, steamed milk, foam and chocolate sprinkles

ESPRESSO £2.50
The traditional way, capped with thick golden crema

MOCHA £2.95
Rich chocolate and espresso, topped with steamed milk and foam

Please note, dishes marked with the symbol (G) can be prepared gluten free, simply ask your server.
Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.