



# Dessert Board

- Home Baked Sticky Toffee Pudding With Custard **£8.50**
- Warm Chocolate Fudge Cake & Vanilla Ice Cream **£8.00**
- Vanilla Ice Cream On A Belgium Waffle With Caramel Sauce **£7.50**
  - Lemon Meringue Pie With Double Cream **£8.00**
  - Chocolate Brownie & Vanilla Ice Cream **£7.00 (GF)**
    - Cheesecake Of The Day **£8.00**
- Selection Of Three Cheeses, Crackers & Chutney **£11.00**

# Hot Drinks

- Americano **£3.80** | ◦ Espresso; **Single £3.00 / Double £3.80**
- Flat White **£4.00** | ◦ Cappuccino **£4.00** | ◦ Latte **£4.00**
  - Hot Chocolate **£4.50** Add Marshmallows For £0.50
- Liquor Coffee - Jameson | Cognac | Kahlua **£8.00**
- Tea - Please Ask Your Server For Our Selection Of Teas **£3.50**

# After Dinner Cocktails

- Espresso Martini **£9.00**

This invigorating cocktail combines Vodka, Coffee Liqueur, Sugar & A Shot Of Espresso, Shaken Over Ice For the ultimate "Pick Me Up" **Add Salted Caramel For £0.50 Extra**

- Grasshopper **£8.50**

Step Into A Minty Dream With This Decadent Cocktail, Blending Crème De Menthe, Crème De Cacao & Cream. Velvety Smooth With A Refreshing Touch, It's A Dessert In A Glass

- Toasted Almond **£8.50**

Nutty, Sweet & Irresistibly Smooth, This Luscious Mix Of Disaronno, Kahlua And Cream, Delivers A Warm And Toasty Almond Flavour That's Utterly Comforting

## DIETARY CODES

**(GF) = GLUTEN FREE; (GF+O) GLUTEN FREE OPTIONAL AVAILABLE; (V) VEGETARIAN; (VE) VEGAN**