

DESSERTS



Passion Fruit and Citrus Cheesecake with Strawberry Puree	£10.50
Tiramisu Dome and Cappuccino Cream with Coffee Ice Cream	£10.00
Fresh Raspberry and White Chocolate Mousse Ingot with Raspberry Sauce	£10.50
Warm Tart of Apple and Cinnamon Crumble with Rum and Raisin Ice Cream (vg)	£10.00
Platter of Cheeses with Biscuits, Chutney and Grapes	£16.00

Enjoy an after dinner cocktail:

MOCHA MARTINI £14.00

Bourbon, Baileys, Kahlúa, Double Espresso and Chocolate Powder Garnish

BRANDY ALEXANDER £14.00

Courvoisier, Creme de Cacao White, Creme de Cacao Brown and Single Cream with a Freshly Grated Nutmeg Garnish

Americano	£5.00
Cappuccino	£5.00
Flat White	£5.00
Latte	£5.00
Mocha	£5.00
Double Espresso	£4.50
Add a drop of Caramel or Vanilla Syrup	£0.50

Add a tipple of your choice: £3.00

Whiskey, Kahlúa, Rum, Brandy, Baileys, Vodka

Hot Chocolate £5.00

A timeless classic of Steamed Milk and Chocolate

Luxury Hot Chocolate £6.00

Cosy up with Steamed Milk and Chocolate, topped with a sumptuous swirl of Whipped Cream and Mini Marshmallows

TEA LAB

Choose from one of our delightful teas, £4.50
sourced from local company Tea Lab

- Organic English Breakfast
- Ceylon Decaf
- Citrus Grey
- Pitch Black
- Organic Mao Feng
- Whole Leaf Peppermint
- Cloud 9
- Dream Catcher
- Velvet Crush
- Organic Phoenix Rose

(vg) is Vegetarian and (ve) is Vegan. 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 Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. A discretionary 10% service charge will be added to your bill. August 2025.