

DESSERTS



Chocolate Ice Cream Sundae with Chocolate Sauce, Chocolate Flake and Chocolate Sprinkles, topped with Chocolate Whipped Cream (vg)	£10.50
Warm Pear, Rhubarb and Ginger Crumble Tart with Clotted Cream Ice Cream (vg)	£10.50
Champagne and Strawberry Mousse	£10.50
Vanilla Pod and Mixed Berry Cheesecake	£10.00
Cheese Platter with Grapes, Chutney, and Crackers (vg)	£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	Twinnings Tea	£4.50
Cappuccino	£5.00	Choose from one of our delightful teas	
Flat White	£5.00	• English Breakfast	
Latte	£5.00	• Earl Grey	
Mocha	£5.00	• Peppermint	
Double Espresso	£4.50	• Green Tea	
Add a drop of Caramel or Vanilla Syrup	£0.50	• Red Bush Caffeine Free	
Add a tittle of your choice:	£3.00	• Camomile	
Whiskey, Kahlúa, Rum, Brandy, Baileys, Vodka		• Lemon and Ginger	
Hot Chocolate	£5.00	• Cranberry and Raspberry	
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			

(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. November 2025.