

## DESSERTS

£5.95

**Baked Alaska with Italian Meringue**, Blackberry and Lemon Compote

**Apricot Bread and Butter Pudding and**, Poached Apricot Puree, Vanilla Ice Cream

**White Chocolate and Cointreau Mousse**, Pineapple and Passion Fruit, Spiced Ginger Biscuit

**Bramley Apple and Rhubarb Crumble**, Crème Anglaise

**Chocolate Cheesecake**, Caramel Sauce, Chocolate Ice Cream

**Selection of Ice Cream (gfa)** £4.95

**5 Regional Cheeses** £7.95  
with Spiced Apple Chutney, Quince Jelly & Biscuits (gfa)

**Burland Bloom Brie** (Lancashire)

**Mrs Temples Binham Blue** (Norfolk)

**Lincolnshire Poacher**

**Smoked Lincolnshire Poacher**

**Golden Cross Goats** (Sussex)

## COFFEE AND HOT DRINKS

Latte	£2.50
Cappuccino	£2.50
Espresso	£2.00
Americano	£2.00
Twinings Herbal Tea	£2.20
Twinings Earl Grey	£2.20
Pot of Tea	£2.00
Hot Chocolate	£2.50
Liqueur Coffee from	£4.50
Add a Homemade Chocolate Cookie	£1.50

## DESSERT WINE, PORT & SHERRY

<b>Sauternes Chateau Jany</b>	
37.5cl Glass 125ml	£5.95
Bottle	£21.95
<b>Brachetto D'aquie Alasia</b>	
75cl Glass 125ml	£5.95
Bottle	£24.95
<b>Taylors</b>	
Lbv 50ml	£4.10
Ruby Port 50ml	£2.95
<b>Harvey's Bristol Cream</b> 50ml	£2.95
<b>Fernando de Castilla, Manzanilla</b> 50ml	£3.50

## MALT WHISKIES

**Lagavulin, Dalwhinnie, Talisker, Glenfiddich, Oban, Laphroaig** from £4.10 per 25ml

## LIQUEURS & COGNAC

**Disaronno, Drambuie, Tia Maria, Cointreau, Grand Marnier, Sambuca, Baileys, Remy Martin, Sloe Gin** from £2.95

(v) Vegetarian (gf) Gluten free (gfa) Gluten free available

We can only adapt some dishes for dietary requirements - Please inform your server of any allergies.

Due to food being cooked to order there may be a short wait during busy periods