



Puddings

Warm chocolate & white chocolate chip brownie with vanilla ice cream, chocolate fudge sauce.....	£6.75
Sticky toffee pudding, treacle toffee sauce, vanilla ice cream.....	£6.25
Vegan plum & apple crumble, soya milk custard – non vegans love too!.....	£6.25
Banoffee sundae, banana & butterscotch ice cream, granola nut crunch, chocolate sauce	£6.75
Yorkshire rhubarb, ginger & lemon curd cheesecake fool.....	£6.50
Pineapple, blueberries & fresh mint, passion fruit sorbet.....	£6.50
Disaronno affogato – espresso, vanilla ice cream, amaretti biscuit & amaretto almond liqueur	£6.75
British cheeses with apricot & rosemary chutney – for two to share.....	£10.95

Treats

Mini Nutella doughnuts with hot chocolate fudge sauce.....	£4.50
Rum & raisin chocolate tiffin.....	£4.25
Divine Fairtrade chocolate bar: dark, white or milk	£1.40

Teas & Fairtrade Coffees

Cappuccino, Latte £2.85 , Americano £2.60 , Espresso £2.40 , Double espresso £2.60 , Macchiato £2.50 Liqueur coffees £4.90 - <i>Add vanilla, hazelnut, ginger bread or caramel syrup 40p</i> <i>Soya milk available</i>
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Hot chocolate - White or milk chocolate **£2.95** with whipped cream & marshmallows **£3.45**

Birchall Virunga Afternoon Tea or Virunga Earl Grey Tea - £2.75 Birchall Green, Camomile, Mint & Fruit Tea - £2.75

Pudding Wine & Ports

Muscat de Beaumes de Venise – 125ml Glass £5.25 , Half Bottle £15.50 Pedro Ximenez 50ml – A super sweet, figgy & chocolatey sherry £3.35 Ports 50ml - Ruby £3.10 , Late Bottled Vintage £4.20 , 10yr old Tawny £4.20
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After Dinner Cocktails

Espresso Martini – Kahlua, Vodka & ristretto coffee £7.25 Brandy Alexander – Cognac, Crème de cacao & double cream £6.95 Old Fashioned – Maker’s Mark bourbon & angostura with an orange twist £6.95 The Godfather – Quite simply Amaretto & Jameson’s £6.95

Brandies 25ml Martell VS £3.60 , Martell V.S.O.P £4.20 , Martell XO £6.50 Remy Martin V.S.O.P £4.20 , Janneau V.S.O.P £4.20
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We also keep an excellent range of Malts and Liqueurs

Allergy information is available, please ask a member of our team