



Puddings

Lime Meringue Pie, Blueberry Sorbet — £8.50

Dark Chocolate Cremeux, Passion Fruit Curd, Brownie, Feuilletine — £8.50

Yorkshire Rhubarb Souffle, Stem Ginger Ice Cream — £9.00

Classic Affogato, Almond Madeleine — £6.00

Selection of Homemade Ice Creams & Sorbets — £2.15 per scoop

Teas & Coffees

Single Espresso - £2.50

Double Espresso - £2.80

Americano - £3.20

Cappuccino - £3.50

Flat White - £3.50

Latte - £3.50

Hot Chocolate - £3.50

Liqueur Coffee - £7.50

Teapigs Teas - £2.50

(English Breakfast, Earl Grey, Peppermint, Super Fruit, Chamomile, Green Tea)

Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. An optional service charge of 12.5% will be added to your bill.



Dessert Wine

	<i>75ml</i>	<i>Bottle</i>
BORDEAUX, Chateau Briatte, Sauternes, 2018, France	£6.75	£39.00
SAUVIGNON BLANC Sticky Mickey Late Harvest, 2017, New Zealand	£6.30	£36.00
MUSCAT Beaumes-de-Venise, Domanine de Coyeux, 2009, France	£5.75	£31.00

Port

	<i>75ml</i>	<i>Bottle</i>
GRAHAMS, Late Bottle Vintage, 2015	£5.60	£50.00
FONSECA PORTO, Guimaraens, Vintage Port, 2004		£61.00

Whiskey & Cognac

	<i>25ml</i>
DALWHINNIE, Scottish Highland, Single Malt, 15 Year Old	£5.70
LAPHROAIG, Islay Single Malt Scotch Whisky, 10 Year Old	£6.00
COTSWOLD, English Single Malt Whisky	£5.50
THE DEAD RABBIT, Irish Whiskey, 5 Year Old	£5.80
COURVOISUER VSOP, Cognac, France	£5.20
HENNESSY XO, Cognac, France	£14.00

After Dinner Cocktails

ESPRESSO MARTINI Grey Goose Vodka, Espresso, Conkers Cold Brew	£12.75
OLD FASHIONED Knob Creek Bourbon, Angostura Bitters, Orange	£10.50
GODFATHER Copper Dog Whisky, Amaretto Saliza	£11.50

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