



Desserts

Sticky Toffee Pudding – hazelnut brittle, date purée, butterscotch sauce, salted caramel ice cream **£6.50****

Apple and Berry Crumble - crème anglaise, vanilla ice cream **£6.50**

Dark Chocolate Fondant – dark chocolate mousse, orange fluid gel, orange sorbet **£7.25**

Passionfruit Crème Brulee – Himalayan pink salt, lemon sorbet **£6.50****

Chocolate and Orange Brownie – Cointreau and dark chocolate ganache, vanilla ice cream **£6.50**

Cheese and Biscuits – apple and shallot chutney. **3 cheeses £7.50, 5 cheeses £10.50**

Selection of Ice Creams/Sorbets – **£5.00 ****

** Dishes marked are available gluten free by omitting the gluten part of the dish

We also have vegan and dairy free options available, please ask your server

Dessert wine: **75ml/bottle (375ml)**

KONRAD NOBLE 2 RIESLING SAUVIGNON **£5.50/£27.50**

Digestifs

2007 Taylors, Late Bottled Vintage £3.50 (50 ml)

Dalwhinnie, 15yr Single Malt Whisky £4.50

Oban, 14yr Single Malt Whisky £4.50

Talisker, 10yr Single Malt Whisky £3.85

McCallen Gold, Single Malt Whisky £3.50

Glenfiddich, 12yr Single Malt Whisky £3.50

Glenkinchie, 12yr Single Malt Whisky £3.50

Baileys Irish Cream, £3.50 (50 ml)

Tia Maria, £3.30 (50 ml)

Bells, Scotch Whisky £3.30

Famous Grouse, Scotch Whisky £3.30

Jameson, Irish Whiskey £3.30

Courvoisier, v.s. Cognac £3.45

Remy Martin, v.s.o.p. Cognac £4.00

Hot Beverage Selection

Americano £2.50 (decaffeinated available also)

Espresso £2.50,

Double Espresso, Cappuccino, Latte, Hot Chocolate £2.75

English breakfast, Earl Grey, Peppermint, Green Tea, Camomile,

Decaffeinated Tea and a Selection of Fruit Teas £2.50