



## DESSERT MENU

**Vanilla Crème Bruleé\*** summer berries, homemade shortbread - 7

**Apple crumble** vanilla ice cream – 7

**Sticky Toffee Pudding** toffee sauce, vanilla ice cream - 7

**Chocolate & Orange Brownie** Dark chocolate ganache, vanilla ice cream – 7 (**vegan on request**)

**Dark Chocolate Fondant** salted caramel ice cream - 7

**Selection of 3 cheeses\*** biscuits, red onion chutney - 9

**Selection of ice creams/sorbets\*** Vanilla, Strawberry, Clotted Cream, Salted Caramel,

Strawberry (ve), Chocolate (ve), Vanilla (ve) - 5

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



### HOT BEVERAGE SELECTION – 3.50

Decaffeinated on request for all coffees and English tea.

English breakfast, Earl Grey, Peppermint, Green Tea

Hot Chocolate

Americano, Espresso, Double Espresso, Cappuccino, Latte, Flat White (Decaffeinated on request)

**Flavoured Coffee Syrups:** Caramel, Vanilla, Gingerbread – 0.60 each



### DIGESTIFS

**Dowe's**, Late Bottled Vintage - 4.50 (50 ml)

**Baileys Irish Cream** - 4.50 (50 ml)

**Tia Maria** - 3.30 (50 ml)

**Dalwhinnie**, 15yr Single Malt Whisky - 5.25

**Famous Grouse**, Scotch Whisky - 3.95

**Talisker**, 10yr Single Malt Whisky - 5.25

**Jameson**, Irish Whiskey - 3.95

**Courvoisier**, v.s. Cognac - 4.50

**Glenfiddich**, 12yr Single Malt Whisky - 5.00