

From the pastry kitchen

Why just end your meal when you can end it wonderfully? Our homemade, locally inspired desserts are so irresistible you'll forget you were ever too full.

Black forrest gateaux £12

candied amarena cherry ice cream, 70% dark chocolate sauce

Baked cinnamon swirl cheesecake £10 (VE)

tonka ice cream

Passionfruit and dark chocolate mousse £10 (VE)

mango sorbet

Sticky toffee pudding £9 (V)

sticky toffee sauce and vanilla ice cream

Selection of British cheeses (V) £15

homemade chutney, quince and crackers

Superior selection of Jing teas £3.95

| Assam Breakfast | Earl Grey | Organic Jade Sword Green Tea |
| Whole Chamomile Flowers | Lemongrass & Ginger | Moroccan Mint |
| Organic Darjeeling Second Flush |

Barista specialty coffees

Americano £3.95 | Latte £4.25 | Cappuccino £4.25 | Flat White £4.25
add flavoured syrup for £1
| Caramel | Vanilla | Almond | Hazelnut

Liqueur coffees £9.5

| Irish | French | Italian | Spanish |

After dinner cocktails

| Salted Caramel Espresso Martini £15 | Surrey Hill Negroni £13 | Old Fashioned £12 |

Dessert & fortified wine

Sauternes 75ml £8.5

Graham's Port 50ml £5

Harvey's Bristol Cream 50ml £4.5

Albury Vermouth Bianco or Rosso 50ml from local vineyard £8

If you have any dietary requirements or food allergies, please let us know. Please be aware that due to shared cooking & preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices shown are VAT inclusive at the current rate. A discretionary 10% service charge will be added to your bill.

V – Vegetarian VE – Vegan GF – Gluten free