

AFTER DINNER COCKTAILS

All £13.50

Espresso Martini

Absolut vanilla, Tia Maria, espresso coffee and cane syrup

French 75

Bombay Sapphire gin, Prosecco, lemon juice and cane syrup

Chambord Bramble

Bombay Sapphire gin, Chambord liqueur, lime juice and cane syrup

The Blackwood

Hennessey Brandy, Baileys, Tia Maria, chocolate syrup
and crushed shortbread

Please ask if you would like to see our full range of cocktails

ESPRESSO BASED COFFEES

*A blend of quality Arabica beans, sweet base from Brazil,
Nicaragua, Ethiopian Sidamo and a punchy Sumatra to finish.*

Caffè Americano
£4.30

Espresso & Macchiato
£4.20 Single | £5.40 Double

Cappuccino, Caffè Latte & Flat White
£4.60

Caffè Mocha
£4.70

Rich Belgian hot chocolate
£5.20 (with whipped cream +50p)

THOMPSON FAMILY TEA

*Our teas have been selected from the world-renowned gardens in
Assam and Kenya to produce a finer taste and flavour.*

Punjana original Irish blend tea
£4.00

Herbal and fruit blends
£4.00

Ask your server for details



PUDS

*Our puddings are freshly made marvels.
Please don't deny yourself!*

Chocolate ganache cake with
Amarena cherries – £10.25

Deconstructed honeycomb and white
chocolate cheesecake with a honey oat
biscuit base (GF option) – £9.75

Rhubarb and custard panna cotta with a
ginger crumble topping – £9.75

Dark chocolate and marmalade bread and
butter pudding, hot custard – £9.75

Salted caramel sundae with butterscotch
popcorn (VG option) – £9.75

Armagh spiced apple crumble,
dairy free ice cream (VG/GF) – £9.50

DESSERT WINE

Served by the glass (75ml)

Late Harvest Indomita (Chile)
£4.25

PORT

Churchill's Tawny port
£5.00

LIQUEUR COFFEE

A classic selection of Liqueur Coffees
including Irish Coffee, Calypso and
French Royal to name a few
£10.25

*Please advise a member of staff if you have any allergy concerns and we'll be
happy to provide a menu listing the 14 key allergens found in our dishes.*

