

Château le Juge les Mingets Sauternes 2019 gl 50ml 7.50

Maraschino Cherry & Pistachio Pavlova GF V 9.50 Pistachio ice cream

Chocolate Brownie GF V VEO 8.50 Vanilla ice cream, chocolate sauce

White Chocolate & Orange Bread & Butter Pudding 8.50 Crème anglaise

Sticky Toffee Pudding v 8.50 Vanilla ice cream, toffee sauce

Cheese Board to Share v GFO 16.00 Blue Monday, Coastal cheddar, Stoney cross, camembert and lightly oaked smoked cheese, figs, onion chutney, grapes and biscuits

> Affogato GF V VEO 9.50 Vanilla ice cream, shot of espresso, Frangelico hazelnut liqueur

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff. All food is freshly prepared, subsequently orders may take longer during busy periods.





Homemade Scone V 4.00 Local clotted cream, strawberry jam

Toasted Tea Cake v 3.00 Butter, strawberry jam

please ask your server for our daily cakes, traybakes & freshly baked pastries

COFFEE-

illy 100% arabica coffee

alternative milks add 60p (oat, soya, coconut)

Americano	2.60/3.20
Cappuccino	3.00/3.50
Espresso	2.30/2.50
Cortado	3.00
Café Latte	3.25
Flat White	3.25
Chai Latte	3.50
Dirty Chai Latte	3.75
Mocha	3.50
Matcha Latte	4.00
Turmeric Latte	4.00
Jimmy's Iced Coffee	3.25
Hot Chocolate	4.00
Luxury Hot Chocolate	4.50

LIQUEUR COFFEE

Liqueur Coffee 6.50 Whisky, rum or brandy

Cheeky Hot Chocolate 6.50 Rum, Baileys or Cointreau

Baileys Latte 6.50

DIGESTIF

Disaronno Amaretto 4.75
Limoncello 4.00
Martell VS Brandy 5.50
Chilled Pedro Ximenez Dulce Sherry 6.00
Graham's 10 Year Old Tawny Port 6.00
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please ask for any other classics

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