

DESSERT MENU

HOT & WARM

MELTING CHOCOLATE & PEANUT BOMB Sticky toffee pudding, peanut butter cream, ice cream & hot salted caramel sauce (v) | 9.50

STICKY TOFFEE PUDDING Honeycomb ice cream (v) | 6.50

HOME-BAKED CHOCOLATE BROWNIE Belgian chocolate sauce & Bourbon vanilla ice cream (v) | 6.50

APPLE & RHUBARB CRUMBLE Demerara crumb and vanilla custard (v) or soya custard (ve) | 5.95

BOURBON VANILLA ICE CREAM AFFOGATO Bourbon vanilla ice cream, hazelnut, vanilla or caramel flavour syrup, espresso & amaretti biscuit (v) | 5.50

CHILLED

ICON SHARING DESSERT PLATTER Cameras at the ready. Three tiers of decadent dessert: blood orange sorbet, passionfruit & caramelised fig, honeycomb ice cream, brûléed banana & fresh berries, blackcurrant mousse & mango coulis, home-baked brownie, French almond macaron & pecan praline ice cream (v) | 18.95

VANILLA CRÈME BRÛLÉE With amaretti biscuits (v) | 5.95

BLACKCURRANT MOUSSE Biscuit base, mango purée, fresh strawberries (v) | 6.75

TIRAMISU Light sponge soaked in coffee liqueur, mascarpone cream and cocoa (v) | 6.95

FROZEN BERRIES & HOT CHOCOLATE SAUCE Hot white chocolate sauce, vanilla ice cream (v) | 7.25

SEASONAL BRITISH STRAWBERRY ETON MESS & CASSIS Meringue, amaretti biscuit, whipped cream and White Heron British cassis (v) | 7.25

ICE CREAMS & SORBET Choose three scoops from blood orange sorbet (ve), double chocolate (v), Bourbon vanilla (v), honeycomb (v) or pecan praline ice cream (v) | 5.50

ROOM FOR A LITTLE ONE?

MINI PUD WITH A COFFEE OR TEA | 4.95

Choose from apple & rhubarb crumble (v), home-baked chocolate brownie (v) or crème brûlée (v)
350kcal or less

ADD A MINI PUD TO AN AFTER-DINNER COCKTAIL | 3.00

CHEESE

BRITISH CHEESES Celery, grapes, onion chutney, sourdough bread and Fudge's nut biscuits
Choose three 8.95 | or five 13.95

Made with unpasteurised milk – Lincolnshire Poacher | Sharpham Savour (v)

Cropwell Bishop Stilton (v) | Cenarth Brie (v) | Blacksticks Blue (v)

Fielding Cottage Wensum White soft goat's cheese (v)

ADD 50ML RICH RUBY PORT | 3.00

- HOT DRINKS -

COFFEE

Made from the finest artisan beans; sourced, roasted & blended by our friends at Coffee Collaborative

AMERICANO | 2.75

LATTE | 2.95

SINGLE / DOUBLE

CAPPUCCINO | 2.95

FLAT WHITE | 2.95

ESPRESSO | 2.25 / 2.95

ADD VANILLA, CARAMEL or HAZELNUT FLAVOUR SUGAR-FREE SYRUP | 50p

NOT A COFFEE LOVER?

CHAI LATTE Warm and aromatic flavours of cinnamon, clove & vanilla | 2.75

FRAPPE Ice cold, creamy & smooth. Vanilla, caramel or hazelnut flavour | 3.95

ADD A SHOT OF ESPRESSO | 70p

HOT CHOCOLATE | 2.95
With Cointreau | 4.95

IRISH / CALYPSO COFFEE | 4.95
With a shot of whiskey / Tia Maria

BAILEYS LATTE | 4.95

COCONUT OR SOYA, NON-DAIRY MILK ALTERNATIVES, ARE AVAILABLE

LOOSE-LEAF TEA | 2.75

From our partners at Suki Tea, who ethically source and blend our fantastic range of delicious teas

BREAKFAST
ROOIBOS

WHOLE PEPPERMINT
GREEN TEA SENCHA

MANGO TANGO
LEMONGRASS & GINGER

EARL GREY

- COCKTAILS & PORT -

ESPRESSO MARTINI Ciroc French vanilla vodka, Tia Maria, cold-brew coffee. Smooth & intense | 7.95

PORNSTAR MARTINI Ciroc vodka, passionfruit and a shot of Prosecco on the side. Fruity & fun | 8.50

OLD FASHIONED Woodford Reserve Bourbon whiskey, bitters, sugar. Sipped over an ice sphere | 9.50

NEGRONI ROYAL Bombay Sapphire gin, Martini Riserva Speciale Rubino vermouth, Campari | 7.50

CHOCOLATE ORANGE Cointreau replaces vermouth, added chocolate bitters | 8.50

PORT 50ml | 3.50

ADD A MINI PUD | 3.00

Choose from apple & rhubarb crumble (v), home-baked chocolate brownie (v) or crème brûlée (v).
350kcal or less

ALLERGENS & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Some of our dishes contain alcohol. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.