



Winter Dessert Menu

Winter Desserts

Warm Chocolate Fondant £6.95

Nougat Ice Cream, White and Dark Chocolate Pralines

(GFA) Lemon & Thyme Scented Crème Brûlée £6.50

Shortbread Biscuit

Apple Tarte Tatin £6.50

Caramel Syrup, Cinnamon Ice Cream

(GF) Selection of Ice Creams and Sorbets £4.50

(GFA) English & Continental Cheese Board £7.95

Celery, Grapes, Caramelised Walnuts, Chutney & Biscuits

After Dinner Cocktails

Grasshopper £7.95

*Crème de Menthe, Crème de Cacao, Fresh Cream,
Milk, Chocolate & Mint Garnish*

Pink Lady £8.50

Strawberry Liqueur, Vanilla Vodka, Fresh Cream, Strawberry Garnish

Espresso Martini £9.95

Double Espresso, Vodka, Kahlua, Sugar Syrup, Coffee Beans

Vanilla Malt £9.95

Vanilla Vodka, Baileys, Hazelnut Liqueur

***Please enquire about our choice of Dessert Wines, Vintage Ports, Liqueurs,
Brandies, Single Malt Whiskies, Fairtrade Teas and Organic Coffees.***

GF = Gluten Free. GFA = Available Gluten Free. We cannot guarantee that our dishes are prepared in a nut-free environment. Some cheeses may be unpasteurized. Please notify a member of staff should you have any special dietary requirements.