

SWEETS

Iced rhubarb & custard parfait 6.50
ginger nut crumble & blood orange, basil granita

Warm hazelnut & bitter chocolate frangipane 6.95
chocolate sauce, salted caramel ice cream

Caramelised apple & cinnamon tart tatin 7.95
honeycomb ice cream
(Please allow 15 minutes)

Treacle tart 6.50
vanilla ice cream

Homemade ice cream or sorbet 4.95

CHEESEBOARD

Served with biscuits, celery, grapes & Perkins chutney

choice of two 6.95 choice of three 8.50

Vintage organic cheddar | Perkins smokehouse vintage organic cheddar | Beauviale blue
Bosworth Ash goats | Coulommiers (brie-like) | Colston Bassett stilton

DIGESTIFS

| | | |
|---------------------------|------|-------|
| Dessert wine - Moscatel | 4.65 | 17.95 |
| Dessert wine - Sauternes | | 42.50 |
| Port - 50ml | 5.25 | |
| Whisky - more than 20 | | |
| To choose from at the bar | | |
| Brandy - Martell VS | 25ml | 3.25 |
| Brandy - Remy Martin VSOP | 25ml | 4.60 |
| Brandy - Remy Martin XO | 25ml | 10.50 |
| Liqueurs | From | 3.50 |

HOT DRINKS

| | |
|---------------|------|
| Espresso | 2.40 |
| Cortado | 2.40 |
| Americano | 2.60 |
| Latte | 2.80 |
| Add syrup | 50p |
| Cappuccino | 2.70 |
| Flat white | 2.70 |
| Teas | 2.75 |
| Hot Chocolate | |
| | 2.95 |

If you have a food allergy please inform us before you order so a manager can advise you accordingly.
Useful note: many of the dishes can be made gluten free with small adjustments.