

DESSERTS

STICKY TOFFEE PUDDING £6.5

Served with clotted cream and candied walnuts

TRIPLE CHOCOLATE CAKE £7.50

Triple-layered chocolate sponge cake with delectable Swiss chocolate ganache

RASPBERRY CUSTARD TART £6.5

Homemade vanilla custard with raspberries and ice cream

ORANGE CREAM FANCY £8.5

Victoria sponge cake with indulgent orange crème filling and fudge frosting

LEMON POSSET £6.50

Lightly whipped creamy citrus mousse served with a mixed berry compote

AFFOGATO £6

A scoop of creamy vanilla gelato, topped with a rich shot of freshly brewed espresso

CHOCOLATE & TRUFFLE CAKE £7.5

Layers of velvety chocolate cake paired with a silky, truffle filling.

Topped with a rich, smooth ganache VE GF

CHEESE BOARD £9.50

A curated selection of the finest cheeses, artfully paired with sweet and savory accompaniments.

Featuring tangy blue cheese, and rich aged Cheddar, complemented by red onion chutney, fresh fruits, and artisan crackers.

***Allergies, Intolerances & Dietary Requirements**

***Please let your server know if you have any allergies, intolerances or dietary requirements.**

**While we do our best to reduce the risk of cross-contamination in our kitchen,
we cannot guarantee that any of our dishes are free from all allergens, and therefore cannot accept any liability.**

***An optional 10% service charge will be added to all tables. All service charge and gratuities go directly to our team.**

DESSERTS COCKTAILS

SMOKING BARREL £11.5

Jameson black barrel, maple, angostura, applewood smoke

ESPRESSO MARTINI £11.5

Vanilla vodka, sugar, coffee liqueur, espresso

STRAWBERRY SHORTCAKE £11.5

Sloe gin, strawberry liqueur, cream, Biscoff

THE FINALE £12

Cognac, coffee liqueur, Falerum, nutmeg, Angostura
served with amaretti biscotti

HOT BEVERAGES

*add a syrup of your choice for £0.5

Vanilla | Hazelnut | Caramel

Irish Coffee	£6.9
Single Espresso	£2.5
Double Espresso	£2.9
Americano	£2.9
Flat White	£3.2
Latte	£3.2
Iced Latte	£3.4
Cappuccino	£3.2
Hot Chocolate	£2.9
Mocha	£3.2
Pot of tea	£2.5

Choose from English Breakfast, Earl Grey, Green Tea or ask your server for available Herbal Tea options

*soya milk available as a dairy alternative

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