



## Puddings

Warm cherry chocolate brownie with vanilla ice cream, chocolate fudge sauce & cherry coulis .....	<b>£6.25</b>
Ruby plum and almond tart, spiced mascarpone cream .....	<b>£6.25</b>
Buttermilk cream, Yorkshire rhubarb, stem ginger, gingernut crumb .....	<b>£6.25</b>
Fresh pineapple & blueberries, mango sorbet, raspberry coulis.....	<b>£5.95</b>
Butterscotch, apple & nutty granola ice cream sundae .....	<b>£5.95</b>
Sticky toffee pudding, treacle toffee sauce, vanilla ice cream .....	<b>£5.95</b>
Pedro affogato – espresso, vanilla ice cream & Pedro Ximenez .....	<b>£5.95</b>
Good cheeses with apricot & rosemary chutney – for two to share .....	<b>£10.50</b>

## Treats

Mini Nutella doughnuts with hot chocolate fudge sauce .....	<b>£3.50</b>
Divine Fairtrade chocolate bar: dark, white or milk .....	<b>£1.30</b>

## Teas & Coffees

Cappuccino, Latte <b>£2.75</b> , Americano <b>£2.50</b> , Hot chocolate <b>£2.60</b>
Espresso <b>£2.30</b> , Double espresso <b>£2.50</b> , Macchiato <b>£2.40</b> Liqueur coffees <b>£4.80</b>
- <i>Add vanilla, hazelnut, ginger bread or caramel syrup 40p</i>
Pot of breakfast tea or Earl Grey <b>£2.60</b> , Camomile, Mint & Fruit teas <b>£2.40</b>

## Pudding Wine & Ports

Muscat de Beaumes de Venise – Glass <b>£4.75</b> , Bottle <b>£25.95</b>
Pedro Ximenez – Super sweet figgy & chocolatey sherry <b>£3.35</b>
Ports: Late bottled vintage <b>£4.20</b> , Ruby <b>£3.10</b> , 10 year old tawny <b>£4.20</b>

## After Dinner Cocktails - £6.25

Espresso Martini – Kahlua, Vodka & ristretto coffee
Brandy Alexander – Cognac, Crème de cacao & double cream
Old Fashioned – Maker’s Mark bourbon & angostura with an orange twist
The Godfather – Quite simply Amaretto & Jameson’s

## Brandies <sup>25ml</sup> - *We also keep an excellent range of Malts and Liqueurs*

Courvoisier VS <b>£3.50</b> , Courvoisier V.S.O.P <b>£4.20</b> ,
Remy Martin V.S.O.P <b>£4.20</b> , Janneau V.S.O.P <b>£4.20</b>