



DESSERTS

Ice Cream Selection (Double Choc, Vanilla & Peach Cream)	£5.50
Selection of Sorbets (Please ask your server)	£5.50
Apple & Peach Crumble with Vanilla Ice Cream	£6.25
Pear & Caramel Cheesecake with Peach Ice Cream	£6.50
Sticky Toffee Pudding with Vanilla Ice Cream	£6.50
Sicilian Lemon Tart with Raspberry Coulis & Chantilly Cream	£6.50
Chocolate & Orange brownie served with Vanilla Ice Cream	£6.95
Cheese Selection (Brie, Stilton & Cheddar)	£8.50
Sidoli Chocolate Sponge Pudding with Ice Cream (GLUTEN FREE)	£6.95
Blackcurrant Crumble served with Coconut & Vanilla Ice Cream (DAIRY & GLUTEN FREE)	£6.95

COFFEE

Espresso	£2.50
Macchiato	£2.50
Double Espresso	£2.50
Americano	£2.50
Café Latte/Cappuccino	£2.50
Liqueur coffee (25ml measure)	£5.50

TWINING'S TEA

English Breakfast	} £2.50
Earl Grey	
Peppermint	
Camomile	
Green Tea (Varieties)	
Fresh Mint Infusion	

LIQUEURS

	125ML	BOTTLE
Graham's LBV Port		
"A great port that compliments British Cheeses fantastically with its rich blackberry notes & added spice"	£6.25	£29.00
Tío Pepe		
"A fine classic bone dry sherry, enjoyed with a meal or as an aperitif"	£5.95	
Noble D'Arenburg Riesling		
"A luscious wine with intense richness and viscosity"	£6.95	£21.95
The Plough's Grappa	25ML	
"A traditional night cap with young smooth hints of white grape"	£4.00	

This menu may be subject to change without prior notice.

Please ask a member of staff for any help regarding allergens 10% discretionary service charge will be applied to table of 6 or more.