



DESSERTS

Sticky Toffee Pudding with whipped creme fraiche
and honeycomb & butterscotch sauce (gf) **8.50**

Raspberry Bakewell with clotted cream **8.50**

Caramel Apple Pie with custard (gf) **8.50**

Mug Brownie with vanilla ice cream **8.50**

Chocolate & Pistachio Torte **8.50**

ICE CREAM & SORBETS

*Vanilla - Chocolate - Strawberry - Mint Chocolate Chip -
Salted Caramel - Raspberry Ripple*
2.00 per scoop

Raspberry - Mango - Lime & Coconut
2.50 per scoop

LITTLE TREAT TO FINISH

Affogato vanilla or salted caramel ice cream 'drowned' in double espresso **5.50**

Mini Chocolate Eclair **2.95**

HOT DRINKS

Americano
Latte
Cappuccino
Flat White
Macchiato



Mocha
Espresso
Double Espresso
Hot Chocolate
Selection of Teas

Head Chef: Josh Hillyard

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens,
however our food is prepared in areas where cross contamination may occur.

Vegetarian (v) Plant Based (pb)