

FOOD SERVED:

Monday – Saturday

12pm-3pm

6pm – 9:30pm

SUNDAY LUNCH:

12pm – 4pm



DESSERT MENU

Served Monday – Sunday

12pm – 3pm

6pm – 9:30pm

DESSERTS

Saracens Orchard Apple £6

Apple and nutmeg granola pie, burnt apple puree, apple sorbet and cinnamon ice cream (v)

Cheese & Biscuits £8

Gorgonzola – Somerset Brie – Wensleydale and cranberry, home baked rosemary and sea salt oatcakes, Saracens fruit chutney (ng, v)

Crème Brûlée £6

Pumpkin spiced crème brûlée and pistachio shortbread (ng, v)

Sticky Toffee Pudding £6

Date sticky toffee pudding, Guinness butterscotch sauce, vanilla ice cream (v)

Chocolate Fondant £6

Chocolate, Nutella and peanut butter fondant, chocolate soil and Caramelita ice cream (v)

Ice Creams & Sorbets £1.50 per scoop

Selection of fine ice creams and sorbets

Please ask staff for options

Affogato £5

Almond and pistachio or vanilla ice cream with a shot of espresso to pour over (ng)

Hogs & Hops Sundaes

The Hognut £6

Crisp smoked back bacon, ring donuts, maple syrup, vanilla ice cream, whipped cream (v)

The Eton Mess £6

Meringue, whipped cream, strawberries, vanilla ice cream and wafers (ng, v)

The Chocoholic £6

Chocolate brownie, Oreo cookies, Twix, double chocolate ice cream, whipped cream, hot fudge sauce and chocolate soil (v)

The Mountain £10

Oreo cookies, ring donut, double chocolate ice cream, vanilla ice cream, Caramelita ice cream, whipped cream, hot fudge sauce, butterscotch sauce, wafers, hundreds and thousands, almond biscotti and shortbread (v)



The Chefs: William Mountain, Justin Blackwell and Marco Freitas, Ryan Britten

Vegetarian options available – (v)
Vegan options available - (vg)
Dishes are available with no gluten (ng) containing ingredients, but may vary slightly, please specify when ordering

Written allergy information is available on request, please make staff aware of any allergies

To the best of our knowledge all food is GM free. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients.

TO FINISH ...

TEAS AND COFFEES

Pot of tea	£1.90
Fruit/speciality tea	£2.20
Hot chocolate	£2.50
Americano	£2.00
Espresso	£2.00
Cappuccino	£2.50
Latté	£2.50
Coffee syrup (caramel or hazelnut)	£1.00
Floater coffee	£2.50
Liqueur coffee	£4.95
• Tia Maria	• Rum
• Brandy	• Drambuie
• Irish	• Amaretto
• Baileys	

SELECTION OF LIQUEURS

Amaretto	£3.10
Tia Maria	£3.10
Courvoisier	£3.35
Remy Martin VSOP	£4.35
Baileys	£2.75
Sambuca	£3.00
Cointreau	£3.20
Selection of Single Malts	£4.25