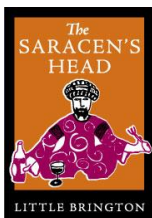


## ♦♦♦♦ Puddings

### HOME MADE PUDDINGS

<b>Orange Tartlet</b>	£6
Glazed orange tartlet with a honey and orange syrup (v)	
<b>Cheesecake</b>	£6
Banoffee cheesecake with a chocolate and biscuit crust (v)	
<b>Bread and Butter Pudding</b>	£6
Chocolate and Baileys bread and butter pudding, vanilla pod ice cream (v)	
<b>Jelly and Ice Cream</b>	£6
Crystallised Prosecco and raspberry jelly with raspberry ripple ice cream (ng)	
<b>Sundae</b>	£6
Chocolate brownie, vanilla & chocolate ice cream sundae, caramel sauce (v)	
<b>Affogato</b>	£5
Almond and pistachio or vanilla ice cream with a shot of espresso to pour over (ng) (v)	
Selection of fine ice creams or fruit sorbets. (ng)	£1.50 per scoop
Artisan cheese slate – with selection of biscuits, chutney and fruit (v)(ng)	£7.50
• Cardinal – A distinct mature British cheddar	
• Shropshire Blue – Creamy blue veined British stilton	
• Reverend Cremeux – Mild smooth creamy French brie	
• Wensleydale – Moist, crumbly texture with a mild tangy clean flavour complimented with cranberries	

*Dishes are available with no gluten (ng) containing ingredients, but may vary slightly, please specify when ordering*



## ...and 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	£3.00
Tia Maria	£3.00
Courvoisier	£3.25
Remy Martin VSOP	£4.25
Baileys	£2.75
Sambuca	£3.00
Cointreau	£3.00
Selection of Single Malts	£4.15