

Desserts

Sticky Toffee Pudding

Steamed Date Sponge, Butterscotch and
Vanilla Ice Cream £9.95

Chocolate Fondant

Served with Vanilla Ice Cream £9.95

Ice Creams (3 Scoops) **GF** Available

Madagascan Vanilla, Strawberry, Chocolate and Sea Salt,
Apple Crumble £8.50

Vegan Ice Creams (3 Scoops) **VE/DF**

Vanilla, Rhubarb and Raspberry, Chocolate and Orange
£8.50

Panna Cotta **GF**

Mango and Passion Fruit Panna Cotta, with Mango
Compôte and Fresh Berries £10

Pavlova **GF**

Raspberry Meringue, Fresh Berries and Chantilly Cream
£8.95

Port & Dessert Wines

**Viognier, Late Harvest 2021, Coteau,
Saint-Giraud, France 100ml £8**
Apricot, Peach and a Hint of Lemon

**Sweetheart Sauvignon Blanc, Oliver Zeter, Pfalz,
Germany 100ml £14**
Lush Tropical Fruits, Honey, Citrus and a Bright Fresh
Sweetness

**Grahams 10 Years Old Tawny Port
100ml, £8.50**
Stewed Cherries, Caramel, Walnuts in Honey and Raisins

Hot Drinks

Pot of Yorkshire Tea **£3.50**

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Blended & Herbal Teas **£4**

Earl Grey, English Breakfast, Peppermint,
Blackberry & Raspberry, Chamomile,
Lemon & Orange, Green Tea

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Coffee all **£4**

All our coffees are served with a double shot as standard

Americano

Latte

Cappuccino

Flat White

Espresso

Mocha

Affogato

Cafetiere

Liqueur Coffees **£7**

Choose your favourite Liqueur

Cafetiere **£4**

Hot Chocolate **£4.50**

Served with Cream and Marshmallows

Add a Syrup to your Coffee or Hot Chocolate,
Ask our Team for Flavours available **60p**

Dessert Cocktails

3 Mini Espresso Martinis **£18**

Mint, Hazelnut and Salted Caramel
Vodka, Kahula and a Double Espresso

Affogato Espresso Martini **£13**

Vodka, Kahula, Double Espresso and Two Scoops of
Vanilla Ice Cream

The After Eight **£11**

Crème de Menthe, Vodka, Baileys, Cream and Chocolate

GF Gluten Free **V** Vegetarian **VE** Vegan **DF** Dairy Free

Please note all our dishes are cooked fresh so please discuss any allergens with the team prior to ordering
Thank you