

## Desserts

Rum Flavoured Panna Cotta  
with spiced poached pear

Seville Marmalade Steamed Pudding  
grand marnier ice cream

Traditional Rice Pudding  
with our homemade jams

Warm Banana Pancakes  
in rich butterscotch sauce with sultanas and  
homemade ice cream

Sticky Toffee Pudding & Sauce  
with glayva ice cream

Chocolate & Walnut Truffle  
served on raspberry sauce

Local Farmhouse Cheeses Biscuits &  
Homemade Pickle

Sweets £5.25

Selection of Ice Creams & Homemade  
Shortbread  
£3.95

Due to the diversity of ingredients used  
in the kitchen. We are unable to  
guarantee that there are no traces of  
ingredients that may be unsuitable to  
those with food allergies & intolerances

## Coffee & Speciality Coffees

Cup of Coffee £1.75

Cappuccino £2.50

Espresso £1.95

Double Espresso £2.95

Latte £2.50

Coffee & Mints £2.50

Pot of Coffee £2.40

Pot of Tea £2.40

Herbal Tea £1.60

(please ask for varieties available)

## Liqueur Coffees

Gaelic, Royale, Jamaican,

Calypso, Russian,

£4.00

Baileys Coffee 50p extra

## Dessert Wines

2001 Beammes de Venise Domaine  
Croyeux

delicious tangy fruit with hints of orange  
& lemon

£4.00 per 125ml glass

## Port

Taylor's 2003 Late Bottled Vintage  
Character beautiful rich vintage character  
from the best producers of LBV

£2.50 glass

£4.50 schooner

Please see our wine list for our full  
selection of Dessert Wines & Port by  
the bottle