

COFFEE & PUDDINGS

PUDDINGS

STICKY TOFFEE PUDDING 4.75

DEVILS CHOCOLATE FUDGE CAKE 4.25

CHEF'S CHEESECAKE 4.75

WARM BRAMLEY APPLE PIE 4.25

CARROT CAKE (GF) 4.50

CHOCOLATE BROWNIE (GF) 4.75

All served with a choice of fresh cream,
vanilla ice-cream or custard

LOCAL CHEESEBOARD 5.95

Selection of cheeses served with biscuits,
celery and pickles

PORT & CHEESE 8.90

Selection of local cheese served with a
glass of Fine Ruby Port

SELECTION OF ICE CREAM OR SORBETS 4.50

3 Scoops served with a flake and wafer

ICE CREAM SUNDAES 5.00

DOUBLE CHOCOLATE BROWNIE

LEMON MERINGUE

SUMMER FRUITY BERRY

COFFEE & TEA

LATTE 2.75

HOT CHOCOLATE 2.75

AMERICANO 2.00

FLOATER COFFEE 2.35

CAPPUCCINO 2.60

POT OF TEA 1.80

SPECIALITY TEA 2.00

LIQUEUR COFFEES

AMARETTO 4.95

DARK RUM 4.95

BRANDY 4.95

TIA MARIA 4.95

BAILEYS 4.95

VODKA 4.95

GRAND MARNIER 4.95

JAMESON WHISKEY 4.95

All prices are inclusive of VAT. All items are subject to availability. All fish dishes may contain bones. (v) these dishes are suitable for vegetarians. (gf) denotes gluten free dishes. (ve) denotes vegan dishes. Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food items completely free from allergens, due to the risk of cross contamination. Full allergen and nutritional information is available - please ask a member of the team. All our products may contain seeds, traces of nuts or nut derivatives.