

PUDDINGS

Sticky Toffee Pudding **7.00**
Banana Crisps, salted caramel ice cream

Apple & Blackberry Crumble **6.75**
Vanilla custard

Warm Belgian Chocolate Brownie **7.00**
Chocolate sauce, winter berry compote, vanilla ice cream

Oreo Chocolate Cheesecake **7.00**
Blackberry coulis

Mulled Wine Poached Pear **6.50**
Blood orange sorbet, cinnamon crunch

Tiramisu Profiterole **7.00**
Coffee chantilly cream, chocolate sauce, amaretti

Cardamon Crème Brûlée **6.50**
Homemade lemon & thyme shortbread

Locally Sourced Cheese selection **9.50**
Norbury Blue, Dirty Vicar, Dorking Cock Cheese
Crackers, grapes, celery, chutney

Or “a nose” of cheese, crackers & a 50ml glass of port **6.50**

ICE CREAMS AND SORBETS

Selection of Home-made Ice cream & Cookie **6.50** (*Choose 3 scoops*)
Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream
Coconut, Passionfruit or Blood Orange Sorbet

AFTER DINNER DRINKS

Irish Coffee – Jameson’s Whiskey **7.00**

French Coffee – Courvoisier Brandy **7.00**

Baileys Cappuccino **7.00**

Laced Hot Chocolate – Bailey’s, Spiced Rum or Cointreau **7.00**

HOT DRINKS

Americano **2.70**

Cappuccino/Latte/Flat White **2.90**

Mocha/Hot Chocolate **3.00**

“Hatch” Hot Chocolate with whipped cream & marshmallows **3.50**

Extra Shot/Decaf/Oat Milk/Soya Milk **0.40**

Selection of Teapig Teas **2.75**
Everyday Brew, Earl Grey Strong, Apple & Cinnamon Tea, Chocolate Flake Tea, Mao Feng Green Tea,
Peppermint leaves, Lemon & Ginger, Chamomile flowers, Superfruit,
Liquorice & Peppermint, Chai Tea, Honeybush & Rooibus