

## PUDDINGS

Sticky Toffee Pudding **7.00**  
Salted caramel ice cream

Apple & Summer Berry Crumble **7.00**  
Vanilla custard

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

Strawberry Cheesecake **7.50**  
Strawberry coulis

Passionfruit, Mango & Pineapple Eton Mess **7.00**  
Crispy meringue, whipped cream, fresh mango & pineapple, passionfruit coulis

Lavender Crème Brûlée **6.75**  
Home-made citrus shortbread

Café Affogato **5.50**  
Home-made vanilla ice cream, double espresso coffee, add your choice of liquor **2.00**

Chef's Cheese Selection **12.00**  
Ask your waiting team for chef's current selection of cheese.  
Choose your favourite three cheeses, crackers, grapes, apple, chutney

Or "a nose" of cheese, crackers & a 50ml glass of port **7.00**

## 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

## DESSERT WINE

All Saints Rutherglen Rare Muscat – 125ml – / **7.00** 375ml – **19.00**  
Chateau Loupiac Gaudiet – 125ml – **11.50** / 375ml – **32.00**

## 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