



Dessert Menu

lemon tart, berry compote, crème Chantilly	£8.00
rhubarb & raspberry frangipane tart, clotted cream	£8.00
chocolate brownie, salted caramel ice cream	£8.00
sticky toffee pudding, butterscotch sauce, vanilla ice cream	£8.00
apple & berry crumble and custard	£8.00
ice creams*: vanilla; chocolate; strawberry; salted caramel, raspberry & cream; (vegan vanilla & diabetic vanilla also available)	£2.00 per scoop
*: mango, raspberry, lemon sorbets	

cheese*

a selection of three British cheeses: baron bigod, Suffolk blue, cheddar, served with biscuits, grape & quince jelly	£7.50
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dishes marked with an asterisk are or can be gluten free

coffee & teas

digestive list

tea for one:		<u>brandy</u>	
breakfast, earl grey, camomile,	£2.00	courvoisier	£3.60
peppermint, selection of fruit		remy martin vsop (cognac)	£5.50
teas			
americano	£2.75	remy martin xo (cognac)	£15.00
cafetière (organic)	£2.75	calvados	£4.00
ristretto	£2.20	<u>malt whisky</u>	
espresso	£2.45	glenkinchie 12 YO (lowlands)	£4.90
double espresso	£2.95	dalwhinnie 15 YO (highlands)	£4.75
latte	£3.25	cragganmore 12 YO	£4.65
cappuccino	£3.25	(speyside)	
		<u>port</u>	
macchiato	£2.75	reserve port, quinta do crasto	£7.50
hot chocolate	£3.75	vintage port, quinta do crasto	£9.50
mocha	£4.25		
cointreau hot chocolate	£5.75		
liqueur coffee	£5.75		
affogato – espresso & ice cream	£4.50		

decaf and milk alternatives available