



## Dessert Menu

lemon tart, berry compote, crème Chantilly	£8.00
rhubarb & raspberry frangipane tart, clotted cream	£8.00
chocolate brownie, salted caramel ice cream (DF)	£8.00
sticky toffee pudding, butterscotch sauce, vanilla ice cream	£8.00
apple & berry crumble and custard (DF)	£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:	£9.50
baron bigod, Suffolk blue, cheddar, served with biscuits, grapes & quince jelly	

*\*dishes marked with an asterisk are or can be gluten free\*  
dishes marked (DF) can be made dairy free*

### **coffee & teas**

tea for one:	
breakfast, earl grey, camomile,	£2.00
peppermint, selection of fruit teas	
americano	£2.75
cafetière (organic)	£2.75
ristretto	£2.20
espresso	£2.45
double espresso	£2.95
latte	£3.25
cappuccino	£3.25
macchiato	£2.75
hot chocolate	£3.75
mocha	£4.25
cointreau hot chocolate	£5.75
liqueur coffee	£5.75
affogato – espresso & ice cream	£4.50

### **digestive list**

<u>brandy</u>	
courvoisier	£3.60
remy martin vsop (cognac)	£5.50
remy martin xo (cognac)	£15.00
calvados	£4.00
<u>malt whisky</u>	
glenkinchie 12 YO (lowlands)	£4.90
dalwhinnie 15 YO (highlands)	£4.75
cragganmore 12 YO (speyside)	£4.65
<u>port</u>	
reserve port, quinta do crasto	£7.50
vintage port, quinta do crasto	£9.50

*\*\*decaf and milk alternatives available\*\**