

DELICIOUS DESSERTS all at 5.75

Cambridge Cream with Burnt Sugar Crust [v]
citrus flavoured wild blueberry and raspberry salsa,
with a short bread biscuit

Black Forest Trifle [v]
liqueur soaked chocolate brownies, soured morello
cherries and whipped chantilly cream

Orange and Hazelnut Treacle Tart [v]
cheshire farm clotted cream ice cream and
candied orange

Baked Honey, Pear and Ginger Cake [v]
with warm lemon caramel, double cream and
vanilla custard sauce

Crunchy Meringues [v, gf]
folded with marsala, mascarpone cheese and
espresso essence, honeycomb ice cream centre

Rich Chocolate Mousse [gf]
with a passion fruit coulis, amoretti ganache and
toasted almond crumb

Artisan Cheese Board supplement of 3.00
Bluemin White - lovingly made with milk from happy
yorkshire cows
Harrogate Blue - winner of two global cheese awards
a must try !!
Snowdonia Bomber - decadent, refined, smooth
and creamy
with artisan biscuits, fresh fig chutney, celery
and grapes

PUDDING WINES & PORTS

Mitchells Noble Semillon 50ml 3.75
M. Chapoutier Muscat 50ml 4.50
Taylors L.B.V. 2008 50ml 4.00
Pocas Old Tawny 50ml 4.50
Gould Campbell 50ml 6.00

Please Note: For allergen information please ask a member of staff.
[v] Denotes vegetarian options. [gf] Denotes gluten free options.

COFFEE

Creamy Coffee 2.75
smooth coffee topped with whipped cream

Milky Coffee 2.75
smooth coffee with a velvety warm milk foam

Espresso Coffee 2.75
extra strong black coffee with a choice of toppings
Warm milk foam - Fresh whipped cream

Liqueur Coffee 5.75
smooth coffee topped with whipped cream
choose from
Cointreau - Amaretto - Brandy - Jameson - Tia Maria

SPECIALITY TEA

Choose from our range of teas and infusions 2.75
English Breakfast - Earl Grey - Green Tea
Peppermint - Lemon & Ginger - Cranberry & Raspberry
Red Bush [caffeine free]

FINE BRANDIES & ARMAGNAC

Remy Martin V.S.O.P. 25ml 5.00
Janneau Armagnac X.O. 25ml 6.00
Hennessy X.O. 25ml 8.00

TEMPTING TREATS

Co Co Chanel 7.50
a shot of fine brandy blended with a
chocolate liqueur, ice, fresh cream, dusted
with a touch of 'Co Co'

Espresso Martini 7.50
luxury vodka, shot of espresso and Kahlua
well shaken with crushed ice and
coffee beans

Amaretto Alexander 7.50
Disaronno Amaretto with a splash of
Tia Maria liqueur, crushed ice, fresh cream
with a sprinkling of nutmeg