

DESSERTS

Chocolate & Caramel Truffles [GF] [V] | 4.50

Syrup Sponge Pudding [V] | 7.95
Proper Custard

Pineapple & Passionfruit Mess [V] | 7.95
Rum, Chantilly Cream, Meringue, Mint

Dark Chocolate Fondant [GF] [V] | 8.50
Salted Caramel Ice Cream and Honeycomb

Lemon Cheesecake [V] | 7.95
Strawberry, Basil, Vanilla Ice Cream

Ice Cream and Sorbet Selection [GFO] [VEO] | 6.50

Three or Five Cheese Selection [GFO] | 8.50 / 12.50
Trotter Hill Tasty Lancs, Kidderton Ash, Mrs. Bells Blue,
Wookey Hole Cave Aged Cheddar & Tunworth with Chutney,
Grapes, and Crackers

HOT DRINKS

Americano | 2.95

Espresso | 2.75

Macchiato | 2.95

Double Espresso | 2.95

Cappuccino | 3.20

Latte | 3.20

Flat White | 3.20

Hot Chocolate | 3.25

Specialty Tea | 2.75

English Breakfast Tea | 2.50

Boozy Hot Chocolate | 5.75
Baileys or Cointreau

Liqueur Coffee | 5.75

DESSERT WINE

Sauternes Les Garonnelles, Lucien Lurton, France | Bottle - 28.00 | 75ml Glass - 6.50
Classic Sauternes, heady with pineapple and mango finely balanced with citrus

Please inform us if anyone in your party has a food allergy before ordering.
All our dishes are cooked to order, please be patient during busy periods.

GF - Gluten Free | GFO - Gluten Free Option Available Upon Request | V - Vegetarian
VE - Vegan | VEO - Vegan Option Available Upon Request

DRINKS

25ml unless stated

COGNAC AND ARMAGNAC

Maxime Trijol VS | 3.60

Fanny Fougerat Petit Cigue | 4.50

Maxime Trijol Grande Champagne VSOP | 5.25

Fanny Fougerat XO | 6.95

Maxime Trijol Grande Champagne XO | 9.50

Casterède XO 20 Year Armagnac | 7.95

WHISKEY

Famous Grouse | 3.00

Jameson | 3.00

Monkey Shoulder | 3.20

Johnnie Walker Red | 3.20

Glenkinchie 12yr | 3.75

Talisker 10yr | 4.25

Laphroaig 10yr | 4.25

Dalwhinnie 15yr | 5.00

Tomatin 14yr | 5.50

Lagavulin 16yr | 6.50

Yamazaki Distillers Reserve | 7.95

Forest 8yr | 8.50

Tomatin 18yr | 8.95

Yamazaki Distillers Reserve | 7.95

Glenmorangie 18yr Extremely Rare | 9.50

BOURBON

Buffalo Trace | 3.20

Maker's Mark | 3.50

Bulleit Rye | 3.50

PORT 75 ml

Quinta do Crasto Reserve Ruby Port | 3.95

Quinta Do Crasto LBV 2013 | 4.75

Taylors 10 Year Tawny | 8.00

SHERRY 50 ml

Harveys "Bristol Cream" | 3.30

La Guita Manzanilla | 4.25

Sanchez Romate Pedro Ximenez | 4.25

AFTER DINNER DRINKS

Grand Marnier | 3.20

Baileys 50ml | 3.80

Amaretto | 3.20

Tia Maria | 2.90

Cointreau | 3.20

Drambuie | 3.20

Limoncello | 3.00

Espresso Martini | 7.50



For allergens and calorie information,
please scan the QR code or alternatively,
speak to a member of our team

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