



Desserts & Hot drinks Menu

*From field to fork, from boat to table,
we endeavour to source the best of British
ingredients for our kitchen*

We think you'll taste the difference.....



Desserts

Our desserts are made on site by our patisserie chef. Where we recommend a side serving you can choose from either cream, vanilla ice cream or our homemade vanilla bean custard.

Banoffee pie £4.95

A digestive biscuit base topped with a layer of our home-made toffee and whipped vanilla cream finished with caramelised banana.

Jam roly Poly £4.95

A classic British dessert, sponge with jam on top, rolled up. We recommend our home-made vanilla bean custard.

Black cherry crumble £4.75

A traditional sweet black cherry compote covered in a generous layer of crumble baked until golden and crispy. We recommend our home-made vanilla bean custard.

Chocolate & blood orange sorbet £4.65

A simple chocolate ganache base with blood orange sorbet served on top.

Chocolate brownie diamond £4.95

A chocolate diamond shell with brownie, blueberry & raspberry pearls served with a creamy white chocolate sauce.

Fruits of the forest cheesecake £4.45

Sweet cream cheese lay on a biscuit base topped with winter fruits of the forest compote, We recommend with cream.

Crème Brulee £4.45

A decadent vanilla scented rich crème Brulee topped with caramelised sugar and served with our all-butter short bread.

Sticky toffee pudding £4.95

Traditional date sponge served with a rich sticky sauce. We recommend our home-made vanilla bean custard.

Sharing Chocolate fudge cake £6.45

A rich triple layer chocolate cake topped with a rich chocolate fudge ganache. We recommend with cream.

Apple & cider pie £4.75

A traditional sweet pastry case filled with a rich apple, cider and cinnamon compote served warm from the oven. We recommend with cream.

Cadbury Crunchie sundae £5.45

3 scoops of luxury ice cream surrounded by a toffee sauce and crunchie bits topped with whipped cream chocolate sauce and yet more crunchie bits.

Mini dessert £5.95

Chose one of our mini desserts and pair it with a hot drink from the list below.

Apple & cider pie,
Cheesecake,
Crème brulee,
Banoffee pie
Crumble

Served with a choice of:

Tea
Double espresso
Americano
Latte
Cappuccino
Flat white



Hot Drinks

Espresso	£2.45
Double Espresso	£2.95
Americano	£3.25
Flat white	£2.95
Latte	£3.45
Cappuccino	£3.45
Breakfast tea	£3.75
Earl grey Tea	£3.95
Lemon & Ginger tea	£3.95
Moroccan Mint tea	£3.95
Hot chocolate	£3.75
Mocha	£3.75

Our coffee's now have the option for a shot of caramel, cinnamon or vanilla flavoured syrup for 20p

Add marshmallow and or cream to your hot chocolate & mocha for 20p each



Vegan



Vegetarian



Gluten Alternative

(as we have gluten in the kitchen, we cannot guarantee a gluten-free dish)