



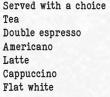
Desserts & Hotdrinks Menu

From field to fork, from boat to table, we endevour 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. W recommend a side serving you can choose from either or vanilla ice cream or our homemade vanilla bean custar	ream,
Banoffee pie A digestive biscuit base topped with a layer of our home-made toffee and whipped vanilla cream finished with caramelised banana.	£4.95
Jam roly Poly A classic British dessert, sponge with jam on top, rolled up. We recommend our home-made vanilla bean custard.	£4.95
Black cherry crumble 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.	£4.75
Chocolate & blood orange sorbet A simple chocolate ganache base with blood orange sorbet served on top.	£4.65
Chocolate brownie diamond A chocolate diamond shell with brownie, blueberry & raspberry pearls served with a creamy white chocolate sauce.	£4.95
Fruits of the forest cheesecake Sweet cream cheese lay on a biscuit base topped with winter fruits of the forest compote, We recommend with cream.	£4.45
Crème Brule A decadent vanilla scented rich crème Brule topped with caramelised sugar and served with our all- butter short bread.	£4.45
Sticky toffee pudding Traditional date sponge served with a rich sticky sauce. We recommend our home-made vanilla bean custard.	£4.95
Sharing Chocolate fudge cake A rich triple layer chocolate cake topped with a rich chocolate fudge ganache. We recommend with cream.	£6.45
Apple & cider pie A traditional sweet pastry case filled with a rich apple, cider and cinnamon compote served warm from the oven. We recommend with cream.	£4.75
Cadbury Crunchie sundae 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.	£5.45
Mini dessert Chose one of our mini desserts and pair it with a hot drink from the list below.	£5.95
Apple & cider pie, Cheesecake, Crème bruleè, Banoffee pie Crumble	
Served with a choice of: Tea Double espresso	





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
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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



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