

COCKTAILS

Can't fit in a pud? Take a gander at our quaffables...

Tokaji Aszú - Deliciously sweet dessert wine made by noble rot grapes, perfect enjoyed with cheese or fruit dessert

50ml - 4.00 100ml 7.00

Espresso Martini: A firm favourite...Espresso, vodka & Kahlua shaken over ice 10.00

Bailey's Latte Martini: Extra indulgent but worth it...Espresso, Baileys & Kahlua shaken over ice 9.00

Amaretto Sour: Amaretto, a dash of Angostura bitters, fresh lemon & lime juice over ice 7.00

Southern Old Fashioned: Sugar syrup, Angostura bitters & Southern Comfort on ice with slice of orange 7.00

NIGHT CAPS

Bristol cream 17.5% 50ml 4.00

Disaronno 28% 25ml 3.80

Tia Maria 20% 25ml 3.50

Baileys 17% 50ml 6.00

LIQUEUR COFFEE

Tia Maria Irish Brandy

Baileys Latte Cointreau Malibu Hot Chocolate

8.00 EACH

DESSERTS

Crumble of the day served with ice cream 9.00

Warm chocolate brownie, white & dark chocolate soil, berry compote, served with dairy milk ice cream 10.00

Earl grey creme brulee, house lavender shortbread 9.50

Raspberry panna cotta, chocolate soil, strawberry ice cream, winter berry compote 9.50 GFA

Espresso Affogato: scoop of Willen milk ice cream, shot of Wooden Hill espresso & chocolate soil 6.50

GFA / DFA / VE OPTION

Selection of ice creams & sorbets from Willen Ice Cream Company. Please ask for today's flavours

2.50 per scoop GF / DFA / VE OPTIONS

Chef's cheese board, celery, grapes, house chutney & crackers 9.50 2 pieces / 3 pieces 12.50 GFA

Enjoy with a port 50ml:

Cockburns Ruby Port 4.50

Graham's Late Bottled Vintage 6.50