

# DESSERTS & HOT DRINKS

## DESSERTS - 6.75

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- Caramelised Lemon Tart** served with Raspberry Sorbet and Raspberry Coulis  
**Warm Belgian Waffle** with Banana Pieces, Vanilla Ice Cream and Chocolate Sauce  
**Cappuccino & Salted Caramel Roulade** served with Vanilla Ice Cream (GF)  
**Vanilla Baked Cheesecake** topped with Winter Berries and served with Vanilla Ice Cream (GF)  
**Homemade Triple Chocolate Brownie** with Vanilla Ice Cream (GFO)  
**Raspberry Infused Crème Brûlée** served with Shortbread and Vanilla Ice Cream (GFO)  
**Homemade Sticky Toffee Pudding** served with Toffee Sauce and Vanilla Ice Cream  
**Homemade Banoffee Pot** topped with Freshly Whipped Cream and Café Curls  
**Trillionaire's Chocolate Torte** served with Vanilla Ice Cream (GFO)  
**Vanilla Ice Cream** served with Chocolate Sauce and Café Curls **4.95**

## CHEESE PLATTER - 10.50

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- Selection of 3 Traditional Cheeses** with a Fruit Selection and Assorted Biscuits (V, GFO)

## HOT DRINKS

- Americano** - 2.50  
**Cappuccino** - 2.75  
**Latte** - 2.75  
**Mocha** - 2.75  
**Flat White** - 2.50  
**Espresso** - 2.50  
**Double Espresso** - 3.50  
**Macchiato** - 2.50  
**Floater Coffee** - 2.75  
**English Breakfast Tea** - 2.50  
**Hot Chocolate** - 2.75

(Decaffeinated coffee & tea are available upon request)

## LIQUEUR COFFEES - 4.75

- Irish (Jamesons)**  
**Calypso (Tia Maria)**  
**Parisienne (Courvoisier)**  
**Seville (Cointreau)**  
**Baileys**

## FLAVOURED TEA - 2.50

- Earl Grey**  
**Green Tea**  
**Peppermint**  
**Lemon & Ginger**  
**Camomile**  
**Mango Tea**

(V) vegetarian (Ve) vegan  
(GFO) gluten free option available upon request (GF) gluten free

Our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present. Our menu descriptions don't include every ingredient, so if you have a food allergy or intolerance please inform a member of staff before ordering.