



Homemade Desserts

BLACK CHERRY CRÈME BRULEE (V) burnt sugar top	£8.50
POACHED PEAR + FRUIT SORBET (VE) with zingy raspberry coulis (DS)	£8
APPLE CRUMBLE TART (V) served with rich custard	£8.50
CHOCOLATE BROWNIE (V) served warm with vanilla ice cream (DS)	£9
STICKY TOFFEE PUDDING (V) served with rich custard (DS)	£8
CHOCOLATE ORANGE CHEESECAKE (V) with Chantilly cream (DS)	£9
DESSERT SAMPLER a small portion of any desserts marked (DS)	£5

Farmhouse Ice Cream & Sorbets

CHOOSE ANY - ONE SCOOP £3 / TWO SCOOPS £5.50 / THREE SCOOPS £8

AMARETTI CHERRY ^V

RUM + RAISIN ^V

CARAMELISED BISCUIT ^V CORNISH DAIRY VANILLA ^V BELGIAN CHOCOLATE ^V

STRAWBERRY ^V

MANGO SORBET ^{VE}

VEGAN VANILLA ^{VE}

Lavazza Coffees

AMERICANO	£3.70	ESPRESSO	£3.20
CAPPUCCINO	£4.00	LATTE	£4.00
FLAT WHITE	£4.10	MOCHA	£4.10
PLAIN FLOATER COFFEE with whipped double cream			£5.50
LIQUEUR FLOATER COFFEES from £9.50 to £10.25 depending on liqueur choice			
<i>All coffees available in full rich roast or decaf blends</i>			
INDIVIDUAL POT OF ENGLISH BREAKFAST TEA			£3.50
INDIVIDUAL POT OF SPECIALITY TEA ask for current choices			£3.75
HOT DRINKS AVAILABLE WITH SOYA OR OAT MILK + 50P			

IF YOU HAVE AN ALLERGY please our main menu to see our full allergen policy and for access to our online allergen matrix guide

^V = Vegetarian (Some dishes can also be adapted to become Vegan) ^{VE} = Made with Vegan ingredients.

However due to the environments that food is prepared, cooked and served in, we cannot guarantee that any item is animal product free.

