



DESSERTS

TRADITIONAL SPICED CHRISTMAS PUDDING £9.50 (V)

Brandy crème anglaise, grated nutmeg

CLASSIC ESPRESSO AFFOGATO £6.95 (V, GF)

Vanilla ice cream

OLD FASHIONED GINGERBREAD £9.95 (V)

Warm salted caramel sauce, vanilla bean ice cream

SELECTION OF BRITISH CHEESES £14.95 (V)

Artisan crackers, homemade chutney, grapes and celery

70% DARK CHOCOLATE TART £9.95 (V)

Macerated black cherries, pistachio crumb, black cherry ice cream

VANILLA AND MALT CRÈME BRÛLÉE £9.50 (V)

Blackcurrant sorbet, sweet and sour blackcurrants

TO FINISH

AMERICANO £3.50

MOCHA £4.10

CAPPUCCINO £3.95

HOT CHOCOLATE £3.95

LATTE £3.95

LIQUOR COFFEE £8.95

FLAT WHITE £3.50

HOT TODDY £7.95

ESPRESSO £3.00

WARM BRANDY SINGLE £5.50

MACCHIATO £3.25

WARM BRANDY DOUBLE £10.50

PLEASE NOTE OUR MENU EVOLVES WITH THE SEASONS TO BRING YOU THE BEST INGREDIENTS POSSIBLE.
SELECTIONS AND PRICES MAY CHANGE AS WE SOURCE THE FINEST SEASONAL PRODUCTS.

DF – Dairy Free V – Vegetarian VG – Vegan GF – Gluten-Free N – Contains Nuts

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.