

Desserts

Our chefs make all of their own desserts and ice creams, some may take a little longer than others, please be patient they are worth it, I promise.

Lemon meringue pie – lemon ice cream, lemon jelly, meringue and sweet puff pastry
(2/4/7)

Assiette of classics – spotted dick, jam roly poly, apple crumble pie, bread & butter pudding and crème anglaise (2/4/7)

Chocolate fondant, double chocolate ice cream and cardamom cream (2/4/7)

Peach Melba – honeycomb, poached peaches, vanilla ice cream and raspberry fluid gel
(4/7/14)

Gin fizz – sherbet, gin cream mousse and lime puree (4/7)

£6.95

Ice cream selection

Vanilla, strawberry, dark chocolate, earl grey tea, marmalade, cinnamon tea cake, cherry brandy, blood peach and mixed spice

Sorbets selection

Chilli, snowball, grapefruit, apple vodka & poppy seed, strawberry, watermelon, raspberry, gin & tonic, mango with pineapple & chilli, cider and yogurt

All of our ice creams and sorbets are made in house. These will contain dairy, eggs and some will contain gluten and alcohol.

1 scoop - £1.95, 2 scoop - £2.95, 3 scoop - £3.95

Bean Shot coffee from £1.80, latte, cappuccino or espresso £2.20

Allergens 1-celery 2-gluten 3-crustaceans 4-eggs 5-fish 6-lupin 7-milk 8-molluscs 9-mustard
10-nuts 11-peanuts 12-sesame seeds 13-soya 14-sulphur dioxide