

Norsert,

CHOCOLATE malt, maple, pecan ice cream GF	£9	PASSIONFRUIT mango, vanilla GF	£9
<i>Suggested pairing</i> Pedro Ximenez, Alvarez, Spain (50ml)	£8.10	<i>Suggested pairing</i> Ice wine riesling, Stratus, Canada (50ml)	£6.70
TREACLE TART stem ginger, orange <i>Suggested pairing</i>	£9	TRADITIONAL CHRISTMAS PUDDING brandy ice cream, soaked prunes	£9
Late harvest, Astley vineyard, England (50ml)	£8.10	<i>Suggested pairing</i> Calvados, Berneroy, France (25ml)	£4.50

British Cheeses

£12

DOUBLE BARREL LINCOLNSHIRE POACHER: Hard English cheese made with unpasteurised cow's milk. v BARON BIGOD: Creamy, white, nutty rind English cheese, made with unpasteurised cow's milk. BARKHAM BLUE: Creamy blue English cheese, made with pasteurised Guernsey and Jersey milk. v ST THOM: A uniquely soft and creamy cheese, made with unpasteurised goat's milk from Lightwood Worcester. OXFORD ISIS: Soft English cheese, washed in honey mead with tangy rind, made with pasteurised cow's milk. v

BISCUITS, APPLE AND PLUM CHUTNEY, GRAPES, CELERY

Suggested pairing

Quinta do Vallado 10yrs, Portugal (50ml) £6.30

Liqueur coffee cocktail

<i>Irish</i> double espresso, double cream, Jamesons whisky	£7.00
Calypso - double espresso, double cream, Tia Maria	£8.00
French - double espresso, double cream, Courvoisier	£7.00
Jamaican - double espresso, double cream, Red leg spiced rum	£7.00
Irish cream - doble espresso, double cream, Baileys crean	£8.00
Italian - double espresso, double cream, Amaretto	£8.00
German - double espresso, double cream, Luxardo cherry ligueur	£8.00

Coffee & Hot Chocolate

CAFETIERE Small (1), Medium (2), Large (4)	£3.50 / £5.50 / £7.50
ESPRESSO Single/ Double	£2.50 / £3.50
Americano	£2.50
Latte / Flat White / Cappuccino	£3.50
Мосна	£3.50
Callebout Chocolate, hot milk	£3.75

Loose Leaf Teas

Assam	Green
Breakfast Blend	Jasmine
Camomile	Lapsang Souchong
Darjeeling	Peppermint
Earl Grey	Rooibos
£3	

Infusions

Fresh Mint Canarino (lemon Peel) Fresh Ginger