



Dessert

MENU DESIGNED BY ROB MASON

RASPBERRY

£9.5

Crème Fraîche parfait, poached peach,
toasted almonds, raspberry sorbet GF, V

STRAWBERRY

£9.5

Local strawberries, vanilla cream cheese,
oat biscuit, meringue, sorbet GF, V

CHOCOLATE

£9.5

Chocolate cremeux, warm pistachio cake,
English cherry GF, V

SELECTION OF ICE CREAM AND SORBET

£7

BRITISH CHEESES

£12

ST THOM: unpasteurised, soft goats cheese, made in Worcester by Lightwood Cheese. v

OXFORD ISIS: pasteurised, washed in honey mead, full fat creamy soft cheese, cows milk. v

BARON BIGOD: unpasteurised, creamy Nutty Rind cheese, brie style, made in Suffolk

LANCASHIRE BOMB: pasteurised, matured for 2 years, creamy texture, strong mature flavour. v

PERL LAS: organic cows milk cheese, pasteurised, delicately salty and creamy blue cheese. v

BISCUITS, APPLE AND PLUM CHUTNEY, GRAPES, CELERY

Suggested pairing

Quinta do Vallado 10yrs, Portugal (50ml)

£6.30

Liqueur coffee cocktail

Irish - double espresso, double cream, Jamesons whisky

£7

Calypso - double espresso, double cream, Tia Maria

£8

French - double espresso, double cream, Courvoisier

£7

Jamaican - double espresso, double cream, Red leg spiced rum

£7

Irish cream - double espresso, double cream, Baileys cream

£8

Italian - double espresso, double cream, Amaretto

£8

German - double espresso, double cream, Luxardo cherry liqueur

£8

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 / CAPPUCINO £3.50

MOCHA £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

£3.50