

One Course: £24 Two Courses: £30 Three Courses: £38

All our desserts are homemade by us in our tiny kitchen, we hope you enjoy!

Dessert Menu

Our take on Jaffa Cake (gfo) Montegaudo Pedro Ximenes £6

Vanilla parfait, orange jelly, dark chocolate mousse, chocolate crumble & candied orange

Sticky ginger cake Morande Late Harvest Sauvignon Blanc £4.50

Warm toffee sauce & caramelised apple ice cream

Chocolate delice Licor 43 £5

Cherry mousse, kirsch soaked cherries & dark chocolate sorbet

South West cheeseboard (v gfo) Cockburns Port £3.20

Blue, Cheddar, Camembert & Yarg. Homemade biscuits & chutneys

Affogato (v)

Homemade vanilla bean ice cream, shot of espresso & amaretti biscuits

Cheeky affogato £2 supplement (v)

Homemade vanilla bean ice cream, shot of espresso, amaretti biscuits & shot of Disaronno

Homemade sorbets & ice cream gf £2.50 per scoop

Coconut sorbet (vg)

Pineapple sorbet (vg)

Strawberry sorbet (vg)

Vanilla bean ice cream (v)

Dessert wine & port

Licor 43 Cuarenta Y Tres - Spain 50ml £5

Spanish spice, vanilla, citrus

Montegaudo Pedro Ximenez - Spain 50ml £6

Raisin, liquorice, soft & warm

Morande Late Harvest Sauvignon Blanc - Chile 125ml £4.50

Honeydew melon, quince & jasmine

Cockburns Fine Ruby Port Portugal 50ml £3.20

Red cherry, plum, strawberry & dry a finish

Tea £2.50

Breakfast tea

Earl grey

Strawberry & cucumber

Lemon, ginger & honey

Matcha

Camomile

Tumeric

Chai

Fresh mint tea £2.75

Coffee

Cappuccino £3.50/ £4

Flat white £4

Latte £3.50/ £4

Mocha latte £3.50/ £4

Espresso £2.50/ £3

Americano £3/ £3.50

Wobbly coffee £6.50

(Irish coffee, makes you wobbly!)

Hot chocolate

Regular hot chocolate £3.50

Ultimate hot chocolate £4.50

With cream & marshmallows

Oat milk available 50p extra

Allergens Key

Gf: gluten free gfo: gluten free option df: dairy free dfo: dairy free option v: vegetarian vg: vegan

Please inform a member of staff if you have any food allergies or intolerances as not all ingredients are listed on the menu.