

### **Desserts**

Syrup sponge pudding, vanilla custard 6.50 GF

Salted caramel brownie, fudge, vanilla ice cream 7.50 GF

Trio of ice cream or sorbets 6.00 GF

Chocolate espresso mousse, candied coffee beans, white chocolate shard 7.50 GF

Raspberry Bakewell tart, fruit coulis, vanilla ice cream 8.00

Ve - vegan | GF - gluten free

# Vegan banana & peanut butter bread pudding, vegan ice cream 7.50 Ve

Vanilla crème brûlée, shortbread biscuit 7.00

### Cocktails

### Apple Cart 10.00

Calvados, Triple Sec & lemon
Pairs perfectly with our syrup
sponge pudding

#### **Old Fashioned 12.00**

Maker's Mark Bourbon, brown sugar & orange bitters Pairs perfectly with our salted caramel brownie

Espresso 3.00
Americano 3.20
Cappuccino 3.75
Latte 3.75
Flat white 3.30
Macchiato 3.10
Floater coffee 3.95

Mocha 3.75

# Rhubarb & Amaretto Daisy 10.75

Slingsby Rhubarb gin, Amaretto, lime & grenadine Pairs perfectly with our Chocolate espresso mousse

### Bramble 12.00

Slingsby Blackberry Gin, Crème de Mure, sugar & lime Pairs perfectly with our raspberry Bakewell tart

### **Hot Drinks**

Hot chocolate 3.75
Flavoured syrups 0.75
Choose from: vanilla, mint, caramel, hazelnut, and gingerbread

Decaffeinated coffee available on request

## **Strawberry Mule 10.00**

Smirnoff vodka, strawberry syrup, ginger ale & Angostura bitters

Pairs perfectly with our Vegan banana & peanut butter pudding

### Espresso Martini 11.00

Double espresso, Smirnoff vodka, Tia Maria & vanilla Pairs perfectly with our vanilla crème brulee

Loose leaf tea 2.75
Choose from: English
breakfast, Earl Grey, mao feng
green, peppermint, Chai,
lemon & ginger, blackcurrant
& apple and decaffeinated

Homemade cake of the day 4.50 Please speak to one of the team for today's selection

If you have a food allergy, please advise a member of staff before you order your food and drink. Please note dish descriptions are not a full list of ingredients. Scan the QR code for a full list of allergens.

