





## **DESSERT MENU**

## **DESSERTS**

Lemon Drizzle Cake With Textures of Lemon, Confit Lemon, Lemon Sorbet, Limoncello Gel & White Chocolate Crumbs (V)	£9.50
Baked Banana Loaf With Caramelised Banana, Chocolate Mousse & Freeze-Dried Raspberries (V)	£9.50
Rhubarb & Custard Rhubarb & Rosemary Compote, Custard Mousse, Set Crème Anglaise, Rhubarb Poached in Grenadine, Vanilla Crumble (V)	£9.50
Sticky Toffee Pudding With Vanilla Ice Cream	£9.50
3 Scoop Selection of Ice Cream and Sorbet Options include Vanilla, Strawberry, Chocolate, Mint Chocolate Chip, Sea Salt Caramel, Lemon Sorbet, Blackcurrant Sorbet, Strawberry & Basil Sorbet	£8
Ragged Cot Cheese Platter Selection of Local Cheeses, Selection of Biscuits, Chutney, Grapes, and Celery	£15
Coffee & Tea	
Single Espresso	£2
Double Espresso	£4
Latte	£3
Flat White	£3
Americano	£3
Cappuccino	£3.50
Hot Chocolate	£3.50
<b>Tea</b> English Breakfast, Earl Grey, Camomile, Green, Lemongrass & Ginger, Elderberry & Echinacea, Peppermint, Decaf Tea (Regular)	£3

(Extra Shot £1. Alternative milk options available: Soya or Oat 50p)

## VE- Vegan V- Vegetarian

All ingredients are sourced locally where possible. All of our food is prepared in kitchens where nuts, gluten and other allergens are present and where kitchen equipment and utensils are used for multiple menu items. Only trained kitchen staff members handle your food. Our menu descriptions do not list all ingredients. If you have an allergy, please let us know before ordering. We try our best to keep things separate, however we cannot guarantee completely allergen free food at all times.