



## PUDDINGS & AFTERS

*We've included something to suit everyone's taste, revisiting old favourites and using seasonal summer fruits to produce a series of vibrant, indulgent and homemade dishes.*

<b>Baked Apple &amp; Summer Fruit Crumble</b> , Birds custard (v)	£5.95
<b>Sour Cherry Crème Brulée</b> ; coconut milk and tapioca, finished with burnt sugar (vg)	£7.50
<b>White Chocolate Cheesecake</b> , white chocolate shavings and, black currant compote	£7.50
<b>Eton Mess</b> ; Kent Strawberries, strawberry meringues and whipped Chantilly cream, served with strawberry coulis (v)	£7.95
<b>Sticky Toffee Pudding</b> , medjool dates, rum crème fraiche, and toffee sauce	£7.95
<b>Hazelnut Chocolate Bomb</b> ; hazelnut praline, caramel chocolate mousse, vanilla ice-cream and a pouring hazelnut custard	£7.95
<b>Almond &amp; Raspberry Bakewell Tart</b> , individual sweet pastry tart layered with raspberries and frangipane (v)	£8.50
<b>British Cheeses</b> , spiced pear chutney and crisp breads <i>(ask for today's choices)</i>	£4.50ea
<b>Affogato</b> ; 2 scoops of vanilla ice cream & espresso coffee <i>(upgrade to liqueur coffee +£2)</i>	£5.80
<b>Choice of Award Winning Ice-creams</b> <i>(ask for flavours)</i>	£2.50 p/sc

Please inform us if you have any dietary or allergen requirements.



## FOR THE ROAD

### *Joe's Organic Teas*

Ever-So-English Breakfast or Earl Grey	£2.75
Queen of Green or Proper Peppermint	£2.65
Sweet Chamomile or Berry Boost	£2.55
Macha, Turmeric or Beetroot Latte	£3.20
Marimba Hot Chocolate (white, milk or dark)	£3.45

### *Iron & Fire Coffee*

Single Jazz Espresso	£2.40
Americano or Double Espresso	£2.65
Latte, Cappuccino or Flat White	£2.95
Café Mocha	£3.45
Liqueur Coffee with Double Cream (Baileys, Amaretto or Whiskey)	From £5.50

We offer decaf and a choice of skimmed, semi-skimmed, soya, oat or almond 'milk'

### *After Dinner Tipples*

<b>Negroni</b> ; gin, campari and sweet vermouth	£9.50
<b>Five Keys</b> , Bourbon whiskey, sweet vermouth and maraschino liqueur	£9.50
<b>Old Style</b> , Anejo tequila, agave syrup and Angostura bitters	£9.95
<b>Espresso Martini</b> , vodka, vanilla syrup, coffee liqueur and espresso	£10.50

### *Sweet Wines, Ports & Sherry*

<b>Muscat de Rivesaltes</b> , Domaine Lafage, Perignan 2017/8	£6.95
<b>Petit Guiraud Sauternes</b> , Bordeaux, France 2016	£8.50
<b>10 yr Tawny Port</b> , Quinta do Vallado, Port	£9.50
<b>Warren's LBV</b> , Port 2014	£8.50
<b>Manzanilla</b> , La Guita, Sanlucar de Barrameda	£6.50
<b>Pedro Ximenez de Anada</b> , Bodegas Alvear, Montilla Moriles 2015	£8.75