

### **Desserts**

#### Vanilla Panna Cotta £7

Spiced berries, sugared almonds G, N, E, D 396 Kcal

#### Sticky Toffee Pudding £7

Butterscotch sauce, vanilla ice cream G, E, D 947 Kcal

#### Cappuccino Crème Brûlée £8

Shortbread biscuit V, GF ON REQUEST E, D, SD, G 993 Kcal

#### Dark Chocolate & Oreo Tart £8

Raspberry sorbet G, S, D 664 Kcal

#### Selection of Ice Cream & Sorbet £6

V ASK FOR ALLERGENS & CALORIES

#### Chef's Locally Sourced Cheese Selection £11

House chutney, crackers G, N, D, CE, MU 1050 Kcal

# **Barista Coffees**

#### Americano £3.20 / £3.60

Espresso combined with hot water to create a layer of crema. Add milk if you wish.

#### Latte £3.50 / £3.90

A double espresso shot topped with velvety smooth steamed milk

## Flat White £3.50

A balanced combination of steamed 'silky smooth' milk over two shots of intense espresso

## Cappuccino £3.50 / £3.90

Two shots of espresso topped with steamed milk to create a deep layer of foam, finished with a light dusting of chocolate (optional)

# Espresso £2.90 / £3.30

A rich and intense shot of our signature roast. The espresso is at the heart of all of our coffees. Served without milk.

# **Teas & Infusions**

## Everyday Brew £2.90

A blend of Assam, Ceylon and Rwandan to give a balanced, malty, zesty alliance.

# Darjeeling Earl Grey £3.10

An elegant tea with subtle zesty, citrus bergamot and lime flavours.

Please ask your server for our full coffee and drinks menu

V: Vegetarian VE: Vegan GF: Gluten-Free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.



