

DESSERT

HOME BAKED CHERRY PIE (v) 8.50

Raspberry ripple ice cream or vanilla custard, pistachio crème

STICKY TOFFEE PUDDING (v) 8.50

Toffee Sauce, vanilla ice cream & custard

CHOCOLATE FUDGE CAKE (v) 9.00

Dark & white chocolate sauce, strawberries

WHITE CHOCOLATE CRÈME BRÛLÉE (V) 9.00

Homebaked shortbread, raspberries

BANANA SPLIT (v) 10.50

Brûlée Banana, Neapolitan ice cream, whipped cream,
strawberries, chocolate sauce

Perfect to share...

VEGAN DESSERTS AVAILABLE UPON REQUEST – PLEASE ASK YOUR SERVER

INDULGENT COCKTAILS

BAILEYS BALLOON 11.50

Baileys, vanilla syrup, cream, milk, whipped cream,
chocolate sauce, chocolate sprinkles, maraschino
cherry

ESPRESSO MARTINI 11.50

Absolut Vanilia, Kahlúa, sugar, espresso

RED VELVET MARTINI 11.50

Absolut Raspberri, Chambord, strawberry,
vanilla syrup, apple juice, double cream, raspberry
dust

DAIRY FARM ICE CREAM & SORBETS

*Two scoops 5 / Three scoops 7
served with wafer & seasonal berries*

ICE CREAM

Chocolate | Vanilla | Strawberry |
Raspberry Ripple | Cookie Dough

SORBET

Raspberry | Lemon | Mango

HOT DRINKS

COFFEE

ASK YOUR SERVER FOR DECAF

AMERICANO ESPRESSO	3.75
LATTE/FLAT WHITE	4.25
CAPPUCCINO	4.25
MOCHA	4.25
SYRUPS: Caramel Hazelnut Vanilla +50p	

BAILEYS LATTE 9.00

Baileys, espresso, milk, chocolate sprinkles

LIQUEUR COFFEE

9.00

HIGHLANDER DRAMBUIE	ITALIAN AMARETTO LIQUEUR
IRISH JAMESON WHISKEY	SEVILLE COINTREAU LIQUEUR
FRENCH MARTELL COGNAC	CALYPSO TIA MARIA LIQUEUR

TEA

YORKSHIRE TEA 3.75

MOROCCAN MINT | LEMON AND GINGER | EARL GREY
APPLE & BLACKBERRY | GREEN TEA 4.25

HOT CHOCOLATE 6.00

Served with whipped cream, chocolate sprinkles & marshmallows

COFFEE & CAKE 5.25*

Any coffee or tea & a slice of cake from our pantry