

# dessert menu

*this menu is made from 100% recycled paper*

## desserts

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double chocolate brownie, salted chocolate fudge, vanilla ice cream  
(*vgna, gf*) 9.50

sticky date & fig pudding, butterscotch sauce, vanilla ice cream 9.50

lemon & passion fruit tart, caramelised white chocolate, chantilly cream 9.50

coconut & lime cake, mango sorbet, toasted almond crumb (*vgn*) 9.50

## cookie dough

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the original - vanilla ice cream 8.95 (*single*) / 14.75 (*to share*)

extra toppings

*marshmallows 1.25, brownie bites 1.75, dulce de leche sauce 1.25, whipped cream 1.25*

## sundaes & ice cream

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### sundaes

brownie sundae - vanilla ice cream, brownie, honeycomb, whipped cream,  
chocolate sauce (*vgna, gfa*) 8.75

strawberry meringue sundae - strawberry ice cream, meringue, strawberry sauce,  
whipped cream 8.75

**ice cream** (3 scoops 7.50)

*strawberry; chocolate, vanilla, vegan vanilla, honeycomb*

### sorbets

*lemon or raspberry*

## selection of 5 british & french cheeses

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individual cheeseboard 11.95 / *sharer board* (2/4 people) 25.95  
*served with crackers, grapes & chutney*

rosary ash coated goats cheese (new forest, england)

*Rosary goat log is dusted with a pretty sprinkling of edible charcoal. A full fat cheese with a clean fresh flavour and no goaty aftertaste. Awarded Silver at the British Cheese Awards 2018. It is faintly acidic and has a gorgeous creamy texture. The ash does not flavour the cheese, and if you are wondering where the ash comes from - it is purified burnt coconut shells!*

delice des cremiers (burgundy, france)

*This soft cheese is made with raw cows' milk and enriched with double cream, which is responsible for its incredibly rich buttery texture and flavour. Cheeses enriched with cream are known as "triple creams" (or triple-crèmes, in French). Delice des Cremiers comes from Burgundy region where it ripens in cellars for at least three weeks. Afterwards, it continues to ripen for another two weeks in the wooden box. Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture.*

godminster vintage cheddar (somerset, england)

*The spirit of Godminster can be found near the town of Bruton, Somerset, deep in the ancient land of Wessex. It's home to lush rolling pastures and ancient woodlands filled with stories of myth and magic. The Godminster story started in Bruton. 'Nature repays those who treat her kindly' is their motto and it's from nature's finest ingredients they take all their inspiration. As guardians of our little patch of Somerset, they know that organic farming is the most effective way to create a self-sustaining environment where nature can regenerate and flourish. You'll find only the best British organic milk in their vintage cheddars.*

baron bigod (suffolk, england)

*Crafted at Fen Farm Dairy with raw milk from imported Montbéliarde cows, this British Brie-style stunner boasts a bloomy rind and a gooey, golden core. Aged up to eight weeks, it delivers earthy mushroom notes, a buttery kick, and a cheeky farmyard finish.*

yorkshire blue (yorkshire, england)

*Hailing from Shepherds Purse Cheeses, this creamy blue-veined gem is crafted with local cow's milk in Yorkshire's lush dales. Aged to perfection, it offers a buttery bite, subtle blue zing, and a lingering salty sweetness.*

*Smooth, bold, and cracker-ready!*

## after dinner drinks

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### ports for cheese

*bin no.27 ruby port 6.95, churchills LBV port 9.50, churchills tawny port 9.95 (100ml glass)*

### after dinner cocktails

*espresso martini 11.75 manhattan 11.25*

## iced coffee

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caramel iced latte 4.95

vanilla iced latte 4.95

hazelnut iced latte 4.95

peach iced tea 4.95

## teas & coffees

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americano 3.15 large americano 3.90

cappuccino 3.85 large cappuccino 4.60

latte 3.90 large latte 4.60

flat white 3.85 large flat white 4.55

espresso 3.05 large espresso 3.75

macchiato 3.55 large macchiato 4.40  
*espresso, milk foam dash*

mocha 4.00 large mocha 4.70  
*espresso, steamed milk, chocolate*

pot of joes english breakfast tea 3.60

selection of other teas from joe 3.60

## hot chocolate

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hot chocolate, whipped cream, marshmallows

*(milk chocolate 4.45 or salted caramel 5.35)*

**add baileys, bourbon or orange liqueur 3.80**

vegan hot chocolate *(soya or oatmilk)* whipped cream, marshmallows

*(milk chocolate 4.35 or salted caramel 5.35)*

**add baileys, bourbon or orange liqueur 3.80**

*All coffees available skinny; with oat or almond milk*

## digestifs

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### *elegant*

(PLUM SAKE) AKASHI-TAI SHIRAUME UMESHU (50ML/100ML) 9.60

(PORT) BIN NO.27 RUBY (100ML) 6.95

(LIQUEUR) FRAGOLA WILD STRAWBERRY (50ML) 10.00

(LIQUEUR) LIMONCELLO D'AMALFI (50ML) 9.00

(AGAVE) BATANGA TEQUILA BLANCO, 100% AGAVE, MEXICO (50ML) 9.00

(WHISKY) SINGLETON OF DUFFTOWN 12 YR OLD SINGLE MALT (50ML) 11.80

### *richer*

(PORT) CHURCHILLS 10 YEAR OLD TAWNY (100ML) 9.95

(LIQUEUR) TOSOLINI ESPRESSO (50ML) 9.20

(AGAVE) LUNAZ TEQUILA REPOSADO 100% AGAVE MEXICO (50ML) 10.00

(WHISKEY) WOODFORD RESERVE KENTUCKY STRAIGHT 10.70

(BRANDY) COGNAC LE REVISEUR VS (50ML) 10.00

(BRANDY) ARMAGNAC BARON DE SIGOGNAC 10 ANS D'AGE (50ML) 9.80

### *Rustic*

(LIQUEUR) AMARETTO SALIZA VENEZIANO (50ML) 10.40

(PORT) CHURCHILLS LBV 2005 (100ML) 9.50

(WHISKEY) MASHBILL RYE (50ML) 10.70

(BRANDY) CALVADOS HENRY DE QUERVILLE (50ML) 10.20

(BRANDY) COGNAC TRIJOL VSOP GRANDE CHAMPAGNE (50ML) 12.40

(WHISKY) NIKKA FROM THE BARREL (50ML) 11.90