



DESSERT

chef's desert of the week

£5.95

Sticky toffee pudding, vanilla ice cream, toffee sauce

£5.95

Mixed ice cream - strawberry, vanilla & chocolate

£4.95

Mixed sorbet - lemon, strawberry & blackcurrant or

Raspberry

£4.95

vanilla and honey cheesecake, with toffee fudge ice cream

£5.95

Chocolate brownie with chocolate sauce with a cherry & custard ice cream

£5.95

CHEESE

all served with fresh fruit, onion jam and crackers

one cheese £5.95 / two cheeses £7.95

three cheeses £10.95

Wookey hole cave aged farmhouse Cheddar

West country cheddar aged in deep cave's of Wook-ey hole, with a distinctive nutty flavour

Cornish Yarg, Cows Milk, Semi Hard, Cornwall

covered in hand-applied nettles, unique, creamy and full of flavour

Stilton, Cows Milk, Semi Soft, Nottinghamshire

the 'king of English cheeses.' smooth, creamy, coplex with a lingering finish

HOT DRINKS

Freshly ground 100% Arabica Beans

Loose Leaf Tea from Tudor Tea Company, Essex

Tudor Superior, Earl Grey, Green Tea, Peppermint and Chamomile

Americano £2.40

Espresso £1.80

Cappuccino £2.40

Macchiato £1.80

Latte £2.40

Hot Chocolate £2.40

Flat White £2.40

Tea for one £2.20

Mocha £2.50

Tea for two £3.95

LIQUEUR Coffee

from £ 4.60

Irish Coffee

Jamesons

Baileys Coffee

Baileys

Jamaican Coffee

Dark Rum

Caribbean Coffee

Bacardi

Coffee

2/3 Brandy 1/3 Tia Maria

Calypso Coffee

Tia Maria