



## PUDDINGS & AFTERS

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

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| <b>Autumnal Fruit Crumble</b> , baked apple, quince and plum crumble with vanilla ice cream (v)                                    | £6.50              |
| <b>Cut Spiced Rum Bread and Butter Pudding</b> , macerated apricots and cranberries, banana crumb, smoked rum cream (v)            | £7.95              |
| <b>Sour Cherry Crème Brûlée</b> , plant based coconut milk and vanilla creme brûlée, topped with caramelised sugar (vg)            | £8.50              |
| <b>Grosvenor Collection Sticky Toffee Pudding</b> , medjool dates and muscovado sugar, biscoff praline, banana ice cream (v)       | £8.50              |
| <b>Salted Caramel Chocolate Brownie</b> , honeycomb ice cream, passion fruit curd, chocolate mousse (v)                            | £8.75              |
| <b>Amalfi Lemon Cheesecake</b> , lemon curd, shaved white chocolate, raspberry sorbet  | £8.75              |
| <b>Foragers Tiramisu</b> , whipped mascarpone cream, marsala and Iron and Fire coffee soaked sponge, woodland garnish              | £9.95              |
| <b>British Cheeses</b> ; Rosary Ash goat, Keen's Cheddar and/or Oxford Blue, accompanied by house ale chutney and crisp breads (v) | £4.50<br>per slice |
| <b>Choice of Local Award Winning Ice-creams and Sorbets</b><br>(ask for flavours)  | £2.50<br>per scoop |

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



## FOR THE ROAD

### *Joe's Organic Teas*

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| 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<br>(white, milk or dark) | £3.45 |

### *Iron & Fire Coffee*

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| 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<br>(Baileys, Amaretto or Whiskey) | From<br>£5.50 |

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

### *After Dinner Tipples*

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| <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*

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| <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 |