



## Homemade Desserts

<b>VANILLA CRÈME BRULEE (V)</b> burnt sugar top & crunchy popcorn	<b>£8.50</b>
<b>POACHED PEAR + MANGO SORBET (VE)</b> with zingy raspberry coulis (DS)	<b>£8</b>
<b>APPLE CRUMBLE TART (V)</b> served with rich custard	<b>£8.50</b>
<b>CHOCOLATE BROWNIE (V)</b> served warm with vanilla ice cream (DS)	<b>£9</b>
<b>STICKY TOFFEE PUDDING (V)</b> served with rich custard (DS)	<b>£8</b>
<b>SALTED CARAMEL &amp; VANILLA CHEESECAKE (V)</b> (DS) vanilla ice cream	<b>£8.50</b>

<b>DESSERT SAMPLER</b> a small portion of any desserts marked (DS)	<b>£5</b>
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## Farmhouse Ice Cream & Sorbets

**CHOOSE ANY - ONE SCOOP £3 / TWO SCOOPS £5.50 / THREE SCOOPS £7**

**AMARETTI CHERRY <sup>V</sup>**

**RUM + RAISIN <sup>V</sup>**

**COOKIE DOUGH <sup>V</sup>**

**CORNISH DAIRY VANILLA <sup>V</sup>**

**BELGIAN CHOCOLATE <sup>V</sup>**

**STRAWBERRY <sup>V</sup>**

**MANGO SORBET <sup>VE</sup>**

**VEGAN VANILLA <sup>VE</sup>**

## Lavazza Coffees

<b>AMERICANO</b>	<b>£3.70</b>	<b>ESPRESSO</b>	<b>£3.20</b>
<b>CAPPUCCINO</b>	<b>£4.00</b>	<b>LATTE</b>	<b>£4.00</b>
<b>FLAT WHITE</b>	<b>£4.10</b>	<b>MOCHA</b>	<b>£4.10</b>
<b>PLAIN FLOATER COFFEE</b> with whipped double cream			<b>£5.50</b>
<b>LIQUEUR FLOATER COFFEES</b> from <b>£9.50</b> to <b>£10.25</b> depending on liqueur choice			
<i>All coffees available in full rich roast or decaf blends</i>			
<b>INDIVIDUAL POT OF ENGLISH BREAKFAST TEA</b>			<b>£3.50</b>
<b>INDIVIDUAL POT OF SPECIALITY TEA</b> ask for current choices			<b>£3.75</b>

**HOT DRINKS AVAILABLE WITH SOYA OR OAT MILK + 50P**

**IF YOU HAVE AN ALLERGY** please our main menu to see our full allergen policy and for access to our online allergen matrix guide

**V** = Vegetarian (Some dishes can also be adapted to become Vegan) **VE** = Made with Vegan ingredients.

However due to the environments that food is prepared, cooked and served in, we cannot guarantee that any item is animal product free.

