

AFTER DINNER COCKTAILS

All £13.50

Espresso Martini

Absolut vanilla, Tia Maria, espresso coffee and cane syrup

French 75

Bombay Sapphire gin, Prosecco, lemon juice and cane syrup

Chambord Bramble

Bombay Sapphire gin, Chambord liqueur, lime juice and cane syrup

The Blackwood

Hennessey Brandy, Baileys, Tia Maria, chocolate syrup
and crushed shortbread

Please ask if you would like to see our full range of cocktails

ESPRESSO BASED COFFEES

*A blend of quality Arabica beans, sweet base from Brazil,
Nicaragua, Ethiopian Sidamo and a punchy Sumatra to finish.*

Caffè Americano
£4.30

Espresso & Macchiato
£4.20 Single | £5.40 Double

Cappuccino, Caffè Latte & Flat White
£4.60

Caffè Mocha
£4.70

Rich Belgian hot chocolate
£5.20 (with whipped cream +50p)

THOMPSON FAMILY TEA

*Our teas have been selected from the world-renowned gardens in
Assam and Kenya to produce a finer taste and flavour.*

Punjana original Irish blend tea
£4.00

Herbal and fruit blends
£4.00

Ask your server for details



PUDS

*Our puddings are freshly made marvels.
Please don't deny yourself!*

Sticky toffee pudding with salted caramel sauce
and honeycomb ice cream (VG option) – £10.25

Deconstructed white chocolate and
honeycomb cheesecake with a crumbled
honey oat biscuit base (GF Option) – £10.25

Chocolate trifle with chunks of brownie,
milk chocolate cream, white chocolate mousse
and dark chocolate sauce – £10.75

Autumn fruit pavlova, vanilla cream
and blackberry puree (GF) – £9.75

Spiced rice pudding, caramelised pears
and cinnamon crumb (VG/GF) – £9.95

Glazed lemon tart with crème fraiche – £9.75

DESSERT WINE

Served by the glass (75ml)

Late Autumn Harvest
£4.25

PORT

Churchill's Tawny port
£5.00

LIQUEUR COFFEE

A classic selection of Liqueur Coffees
including Irish Coffee, Calypso and
French Royal to name a few
£10.25

*Please advise a member of staff if you have any allergy concerns and we'll be
happy to provide a menu listing the 14 key allergens found in our dishes.*

