



HOT DRINKS

COFFEES

Our house roast coffee is Fairtrade certified & roasted exclusively for us

CAPPUCCINO 3.3 48KCAL FLAT WHITE 3.3 48KCAL LATTE 3.3 74KCAL

AMERICANO 3.1 2KCAL

ESPRESSO 2.8 2KCAL

DOUBLE ESPRESSO 3.3 4KCAL

MOCHA 3.4 96KCAL

HOT CHOCOLATE 3.5 145KCAL

ICED COFFEE 3.5 293KCAL

LIQUEUR COFFEE 7

ESPRESSO MARTINI 9.9

Decaf coffee available on request

TEAS

Outstanding quality tea from Birchalls, the UK's only solar-powered tea factory

BREAKFAST TEA 2.7 2KCAL
EARL GREY TEA 2.7 2KCAL
DECAF TEA 2.7 2KCAL
FRESH MINT TEA 2.9 0KCAL
LEMONGRASS & GINGER TEA 2.7 0KCAL
PEPPERMINT TEA 2.9 2KCAL

GREEN TEA & PEACH 2.7 OKCAL

Oat milk available on request

Looking for a different after dinner drink? Please see our full drinks menu

V = Vegetarian VG = Vegan

We are now cashless, apologies for any inconvenience this may cause. An optional gratuity of 10% will be added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. Allergens: We handle numerous allergens in our kitchens. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens. Please note we use the same coffee machine for steaming dairy and non-dairy milk. Meat & fish dishes may contain small bones.









DESSERTS

APPLE TART TATIN v 13

A warm, salted caramel apple tart served with vanilla ice cream $_{964\text{KCAL}}$ To share

CRÈME CARAMEL v 7

Traditional set vanilla pod custard with dark caramel & cream 304KCAL

PEAR & WINTER BERRY CRUMBLE v 7.5

With creamy vanilla ice cream 557KCAL

CHOCOLATE SALTED CARAMEL TART vg 7.5

Topped with raspberries and creamy vanilla ice cream 397KCAL

CHOCOLATE FONDANT v 7.5

With salted caramel sauce & cinnamon ice cream 642KCAL

ICE CREAM & SORBET v (vg option) 5.5

With wafer biscuits 229KCAL (vg 116KCAL)

Choose from chocolate, vanilla or strawberry ice cream, vegan vanilla ice cream, lemon sorbet or mixed berry sorbet

COUPE NOIR v 6

Vanilla ice cream, wafer biscuit with warm chocolate sauce 447KCAL

CHEESE BOARD 7.5

A selection of French cheeses served with a red onion jam & sourdough croûte 437KCAL

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