

**PUDDING** Add a glass of Ruby Port or Monbazillac pudding wine 3

Fried Nutella gnocchi, banana ice cream 6

Apple & blackberry crumble, vanilla ice cream 6

Yoghurt panna cotta, homemade granola, fresh seasonal berries 6

Sticky toffee pudding, vanilla ice cream 6

Chocolate brownie, vegan vanilla ice cream (vg) 6

3 scoops of Jude's ice cream / sorbet 5.5

Vanilla, chocolate, strawberry, banana, salted caramel (vg) vanilla (vg) / lemon, mango, raspberry, orange

Hamish Johnston cheese board, biscuits, quince jelly 8.5

### **LIQUEUR COFFEES** 6

Jameson

Amaretto

Kahlua

Baileys Martell V.S

### **PUDDING WINE**

Monbazillac, 2011, 100ml glass 5

Bordeaux Classique Sauternes, 2015, 100ml glass 5.5

### **PORT**

Ferreira Ruby, 100ml glass 4

Ferreira LBV, 2012, 100ml glass 5

### **COFFEE**

Americano, espresso, macchiato 2

Latte, cappuccino, flat white, dbl espresso, dbl macchiato 2.5

Add vanilla, hazelnut, gingerbread, pumpkin spiced or caramel syrup .55

### **BIRCHALL TEA**

English Breakfast, Earl Grey, Chai, Green 2.25 Jasmine 2.75

### **CAFFEINE FREE BIRCHALL TEA**

English breakfast, red berry & flower, peppermint, lemongrass & ginger, camomile 2.25 Fresh Mint tea 2.25`

Menu served Mon-Friday 12-3.30 and 6-10. Sat 12-10. Sun 12-9. An optional 12.5% service charge will be added to your bill, all of which is distributed to staff. A full allergen menu is available upon request.