

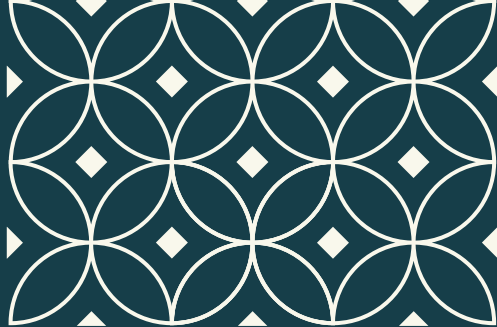


DESSERTS

SUMMER BERRY CHEESECAKE <i>Honeycomb ice cream</i> (1-wheat,3,6,7,12)	7.00
PANNA COTTA <i>Passionfruit sorbet, almond brittle</i> (6,7,8-almond,12)	7.50
GLAZED LEMON TART <i>Strawberry sorbet</i> (1-wheat,3,6,7,12)	7.50
GLASTRY FARM ICE CREAMS <i>Selection of ice creams and sorbets</i> (1-wheat,barley,oat,3,6,7)	7.00
APPLE & BLACKBERRY CRUMBLE <i>Warm tart with whiskey ice cream</i> (1-wheat,barley,oat,3,6,7,12)	7.00
CHOCOLATE & RASPBERRY MOUSSE <i>Yoghurt ice cream</i> (1-wheat,3,6,7)	8.00
ARTISAN CHEESEBOARD <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,3,6,7,9,10,11,12)	12.50

Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs



TEA & COFFEE

ESPRESSO	3.50
MACCHIATO	3.90
AMERICANO	3.50
FLAT WHITE 8OZ	3.50
CAPPUCCINO	3.90
LATTE	3.50
MOCHA	3.90
HOT CHOCOLATE	3.90
BREAKFAST TEA	3.00
SPECIALITY TEA	3.50