

DESSERTS

Baraset banana split, chocolate brownie with vanilla ice cream, raspberries, creme chantilly 4.95

Sticky toffee and date pudding with butterscotch sauce and clotted cream ice cream 4.95

Hot chocolate fondant, clotted cream and girottines 5.95

Cappuccino creme brulee, with pistachio biscotti 5.25

Raspberry ripple Eton mess 4.95

Chilled melon soup with vanilla pannacotta 5.25

Apple and rhubarb crumble with cognac ice cream 4.95

A selection of farmhouse cheeses and biscuits 7.95

Made for sharing: hot chocolate and orange fondue with mango, strawberries, pineapple, marshmallows and bananas 9.95

COUPES

Selection of ice cream and brownies 5.50

COFFEES

Our coffees are fair trade and organic. The Columbian filter coffee has a smooth well rounded and nutty flavoured taste. The espresso is from a co-operative in Java and is a rich full bodied coffee. Both are made with 100% Arabica beans

Filter 2.25, Espresso 2.25/2.95

Latte 2.95, Cappuccino 2.95

TEAS

Breakfast 2.00, Peppermint 2.25

Camomile 2.25, Fruit Teas 2.25

PORTS • PUDDING WINES

Cockburns Fine Ruby, by the glass 3.00

Taylor's L.B.V., by the glass 5.50

Bowen's Folly Noble

Late Harvest Riesling, Robertson 50ml 3.50 37.5cl 16.95

Campbells Rutherglen Muscat 50ml 4.50 37.5cl 26.50

PRIVATE DINING?

With its stylish decor, furnishings and artefacts, our private function room is perfect for a business meeting, friends' reunion or family celebration with music of your choice and flexible catering for up to 14 people.