AFTERS

Two courses for £12, three courses for £15

Blueberry cheesecake, shortbread crumb, honeycomb ice cream (V, GFO)	£12
Apple tarte Tatin, clotted cream ice cream, caramel sauce (V)	£10
Rhubarb crumble, crème anglaise (V, GF)	£8
Strawberry parfait, kiwi fruit purée, nutty granola (V, GF)	£9
Plant-based chocolate brownie, vanilla ice cream (VE, GF)	£8
Selection of British cheeses (V, GFO)	£12
	2 per

HOT DRINK

Semi-skimmed milk only, or your choice of oat, soya, almond. Add syrup for 50p.

Caffè americano	£3.80
Caffè latte	£3.80
Caffè macchiato	£3.70
Caffè mocha	£3.60
Cafetière (for two)	£4
Cafetière (for two)	£7
Cappuccino	£3.80
Espresso (single)	£3.60
Espresso (double)	£4
Flat white	£3.80
Hot chocolate	£4
Liqueur coffee	£8.50
Tea/infusion (various flavours)	£3.60

(V) vegetarian | (VE) vegan | (GF) gluten-free (VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Printed on 100% recycled paper. Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.



