

SUMMER PUDDINGS

Strawberry Pavlova, Toasted Pistachios, Vanilla Cream & Mint	£5.75
Raspberry & Elderflower Jelly, Raspberry Ripple Ice Cream	£5.75
Valrhona Dark & White Chocolate Mousse, Hazelnut Sponge, Chocolate Sauce	£5.75
Lemon & Almond Cake, Warm Blueberry Compote & Clotted Cream	£5.75
Iced Banoffee Parfait, Honeycomb & Rum Soaked Raisins	£5.75
Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone Choose 3 from: Vanilla, Gooseberry & Elderflower, Double Chocolate or Peach Ice Creams, Passion Fruit Frozen Yoghurt & Raspberry Sorbet	£5.50
A Morsel of Cheese with Apples, Celery, Toast Biscuits & Chutney Choose 3 from: Channel Island Brie, Kirkham's Lancashire, Goddess, Capra Nouveau & Blue Monday	£7.50
A Full Cheese Board to share (or not!) All 5 of the season's cheeses with Apples, Celery, Toast Biscuits & Chutney	£13.50

COFFEES & TEAS

All our coffees are made with 100% Arabica beans from Union Hand-Roasted and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

Filter Coffee or Espresso	£2.35
Americano, Macchiato	£2.75
Flat White, Cappuccino, Latte	£2.75
Tia Espresso Martini	£6.50
Amaretto Latte, Baileys Latte, Liqueur Coffee	£5.00
Hot Chocolate & Marshmallows, Mocha or Cinnamon & Caramel Latte	£3.00
A Pot of Proper Yorkshire Tea	£2.25
Novus Whole Leaf Teas	£2.25
Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organic Jasmine, Organic Darjeeling, Spiced Rooibos & Fresh Mint Tea	

AND FINALLY...

Monbazillac, Chateau le Fagé	£5.00 100ml	£19.50 375ml
Moscatel Oro Floralis, Torres	£5.25 100ml	
Tanners Late-bottled Vintage Port	£5.50 100ml	£21.50 375ml
Calvados Boulard, Talisker Single Malt Whiskey, Martell VS		£6.50 50ml
Amaretto, Baileys, Cointreau		£5.00 50ml

Our kitchen contains nuts. Please let us know if you suffer from food allergies