

PASTRY MENU

Profiteroles, orange Chantilly crème, chocolate glaze, praline £8.5

British strawberry & mascarpone eton mess, raspberry gin coulis, vanilla crème £8.5

Dark chocolate mousse, honeycomb, passion fruit, chocolate & peanut soil *gf* £8.5

Lemongrass and raspberry crème brulee, pistachio biscotti £8.5

Vegan blackcurrant & raspberry tian, chocolate, berries, lemon & sherbet sorbet *vg* £8

Duo of local cheeses, seasonal pectin jelly, artisan crackers £12

Ice cream Union selection, biscuit £2.5 per scoop

Honeycomb, Cornflake, Mint Choc Chip, Pistachio, Strawberry, Vegan Vanilla

Ice cream Union selection of sorbets, biscuit £2.5 per scoop

Mango, Chocolate, Lemon

TO DRINK

Americano £3.05

Latte £3.25

Flat white £3.25

Espresso £3.05

Macchiato £3.25

English breakfast £3.05

Earl Grey £3.05

Mint £3.05

Camomile £3.05

Fruit tea £3.05

Or for something a little stronger

Espresso martini £12

Liqueur coffee £8.5

Port £7

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and may contain allergens.

A discretionary service charge of 12.5% will be added to your bill if you are dining with us.

v Vegetarian *vg* Vegan *vga* Vegan option available *gf* Gluten Free *gfa* Gluten Free Available