

Dessert Menu (sample)

Blood orange and white chocolate parfait, blood orange curd and candied crisp £7.00

Chocolate fondant, salt butter caramel, honey comb ice cream, honey comb,
chocolate sauce £7.00

Try with Elysium Black Muscat, Andrew Quady, California, 2013, 15%, 50ml, £3.50

Blood orange and white chocolate parfait, blood orange curd, candied crisp £7.00

Crème brulee, shortbread £5.50

Classic Affogato – A scoop of vanilla ice cream with an espresso shot £5.00

Boozy Affogato – A Classic Affogato with a shot of hazelnut liqueur £6.50

Home made ice creams and sorbets £2.00 per scoop

Ice cream – Malt Chocolate / Vanilla / Strawberry / Cinnamon

Sorbet – Pear / Blackberry / Passion fruit / Raspberry / Strawberry

Cheese

English cheeseboard selection – Wigmore, Cerney Ash, Oxford Isis, Montgomery cheddar and Oxford Blue served with chutney, apple, celery, oat cakes and soda bread crisps £9.50

Try with one of our delicious Ports!

Porto Ramos Pinto Collector NV 50ml - £3.00 / Taylor's Fine Ruby Port 50ml - £3.75 /

Nieport Late Bottled Vintage 2009 50ml - £4.50

Coffee

Americano £2.50 / latte £2.75 / Cappuccino £3.00 / Single Espresso £1.75 / Double Espresso
£2.25 / Macchiato £2.50 / Flat White £3.00 / Hot Chocolate £3.00

Tea

Loose leaf teas from Clifton Coffee £2.50 per pot

English Breakfast / Chamomile / Earl Grey / Rooibos / Sencha Green Tea /
Red Berry and Hibiscus / Peppermint