

# Dessert Menu

## Cheese

Selection Of Cheese (V) (GFO)  
Celery, Grapes & Biscuits

Three Cheese 11 / Four Cheese 13.5

Worcestershire Sauce & Shallot

English cheddar with crunchy shallots steeped in our local iconic sauce

Ashlynn Goats Cheese (GF) (V)

A fantastic soft goat's cheese coated in oak, ash and sea salt with a subtle lemon tang

French Brie (GF) (V)

Rich, buttery flavour with earthy, nutty and mushroom-like undertones.

Oxford Blue (GF) (V)

Rich, creamy texture offering a well-balanced mix of tangy, salty, umami & slight sweet notes.

## Desserts

Strawberries & Cream (V) (GFO)

Macerated Strawberries, Chantilly Cream, Strawberry Ice Cream, Meringue Pieces & Shortbread Crumb

7.5

Mango Pannacotta (GF) (VE)

Passionfruit Gel, Mango & Lime Salsa, Toasted Coconut  
*Contains Nuts*

7

Dark Chocolate Delice (GF)

Salted Caramel, Chocolate & Espresso Crumb, Chantilly Cream

8.5

Peach Parfait (V) (GF)

Almond Crumb, Raspberry Coulis, Grilled Peaches & Fresh Raspberries  
*Contains Nuts*

8

GF - Gluten Free, GFO - Gluten-Free Option, V - Vegetarian  
Please inform a member of staff of any allergies. Our kitchen handles nuts and all dishes may contain traces of nuts.  
Scan to see our Allergen Chart:



# Drinks

## Cocktails

Espresso Martini Vodka, Espresso, Tia Maria & Caramel	8
Chihuahua Baileys, Tia Maria, Espresso, Tequila & Chocolate Dust	8
Liqueur Coffee Tia Maria, Jameson's, or Baileys mixed with Espresso, Sugar & Cream	8

## Coffee

Espresso	2.8 / 3.2
Americano	3.4 / 3.8
Cappuccino	3.8 / 4.1
Latte	3.8 / 4.1

## Port

Taylors 10yr Old	5
Taylors Vintage	4.5

## Brandy

Remi Martin VSOP	4.5
Courvoisier VSOP	4.5

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