Our Desserts

SICILIAN LEMON CHEESECAKE £7.65 V
A crunchy biscuit base heaped with tangy Sicilian lemon cheesecake, lemon sponge pieces, sweet lemon cream and finished with white chocolate shavings and a drizzle of lemon curd. Served with fresh cream or dairy vanilla ice cream

TOFFEE WAFFLE CHEESECAKE £7.65 V
Layers of sweet biscuit, silky milk chocolate cheesecake, chocolate waffle chunks and vanilla cream, finished with chocolate shavings, chocolate and toffee sauces and vanilla ice cream

TRILLIONAIRES TART £6.95 Vegan GF
A crumbly vegan chocolate pastry case filled with a rich, velvety vegan toffee sauce and finished with a chocolate style ganache with golden splashes and vegan vanilla bean ice cream

LEMON MERINGUE TART £7.65 V
A traditional individual tart with sweet pastry, filled with a zesty lemon filling and topped with sweet meringue. Finished with lemon sauce and offered with fresh cream

HANDMADE APPLE PIE £7.65 V
A handmade individual apple pie with sweet pastry encasing our traditional apple filling with a touch of cinnamon. Served warm with hot vanilla custard

HOT GINGER PUDDING £7.65 V
A moist and indulgent ginger pudding smothered with a stem ginger sauce and served with hot vanilla custard

VINTAGE CHEESE BOARD £8.75 V
Aged stilton and mature Taw Valley English cheddar served with real ale and apple chutney, garnish and a glass of vintage port

HOT GLUTEN FREE STICKY TOFFEE PUDDING £7.65 GF V
Sticky toffee heaven awaits with a rich toffee and date steamed pudding heaped with a sticky toffee sauce. Served with hot vanilla custard

Desserts Continued.....

TRIPLE CHOCOLATE COOKIE SANDWICH £7.65 V
Two large triple chocolate cookies with milk and white chocolate chunks, sandwiched with dairy Madagascan vanilla ice cream then finished with a sprinkle of crushed chocolate favourite sweets, whipped cream and sauces

Dairy Ice Cream Sundaes

Two Scoops £5.65
Three Scoops £7.65

Our local dairy ice cream sundaes are served with whipped cream, a wafer curl and a choice of strawberry, caramel, chocolate or raspberry sauce.
All of our dairy ice creams are gluten free if served without a wafer curl

MADAGASCAN VANILLA V
Smooth, rich ice cream infused with Madagascan vanilla extract and vanilla pod seeds

STRAWBERRIES & CREAM V
Dairy strawberry ice cream with fresh strawberry pieces

BELGIAN CHOCOLATE CHUNK V
Rich chocolate ice cream made with cocoa and indulgent Belgian chocolate chunks

RUM & RAISIN V
Rich, creamy ice cream, laced with rum and sweet, juicy raisins

SALTED CARAMEL RIPPLE V
Silky salted caramel fudge flavour ice cream teamed with soft salted caramel fudge pieces

CLOTTED CREAM V
Rich and creamy indulgent ice cream with real clotted cream

AFTER DINNER MINT V
A cool, refreshing peppermint flavour ice cream, teamed with dark chocolate ripple and Belgian chocolate chunks

Hot Beverages

For our bean to cup coffees we use sustainably sourced Balmforth & Co. Blend Seven whole bean coffee…

"Embers of fire, whisps of smoke, smooth, velvety, creamy, sweet, chocolatey, nutty, earthy
- a really complex, layered coffee that just keeps giving!"

WHITE COFFEE…£3.20

AMERICANO…£3.20

MOCHA…£3.60

CAPPUCCINO…£3.75

FLAT WHITE COFFEE…£3.05

ESPRESSO…£3.05

PLAIN LATTE…£3.75

VANILLA LATTE…£3.95

CARAMEL LATTE…£3.95

FLOATER COFFEE…£3.85

LIQUEUR FLOATER COFFEE…£5.85
With a choice of:
Jameson Irish whiskey, Baileys, Courvoisier, Cognac, Tia Maria, Amaretto, Vodka, Dark Rum

HOT CHOCOLATE…£3.85
Finished with whipped cream and fluffy marshmallows

HOT MINT CHOCOLATE…£3.95
Finished with whipped cream and fluffy marshmallows

CUP OF TEA…£2.80

PEPPERMINT TEA…£2.80

LEMON GREEN TEA…£2.80

Desserts & Hot Beverages