

New Coffee Service

We have invested in a new Swiss Negro bean to cup coffee machine which grinds the beans to order to ensure consistent freshness and quality, whether it is normal or decaffeinated. Enjoy!

Accompanied with a little treat of loveliness.

CAPPUCCINO £2.40

Rich espresso topped with delicious foamed milk and dusted with chocolate powder

AMERICANO (Black coffee) £2.10

Espresso based long black coffee, simply served

WHITE COFFEE £2.10

Espresso based coffee with the addition of a small amount of steamed milk

ESPRESSO £1.60

Small strong coffee with intense aroma and rich golden crema

DOUBLE ESPRESSO £2.40

Large strong coffee with intense aroma and rich golden crema

LATTE £2.40

fabulous layered coffee combining steamed and foamed milk with rich espresso centre

HOT CHOCOLATE £2.25

Milk base hot chocolate dusted with chocolate sprinkles

MOCHA £2.95

Hot chocolate drink with a shot of espresso

Spanish Style Coffee Service

MANCHADO £1.95

Small glass black coffee with condensed milk

CARAJILLO £2.95

Small glass of black coffee with a shot of brandy

BELMONTE £3.50

Small glass of black coffee with condensed milk and a shot of brandy

TEWI £2.25

Small glass black tea with a shot of whiskey

Speciality Floater Coffee

PLAIN £2.75

IRISH (Whisky) £3.85

CARIBBEAN (Rum) £3.85

RUSSIAN (Vodka) £3.85

CALYPSO (Tia Maria) £3.85

PARISIENE (Cointreau) £3.85

FRENCH (Brandy) £3.85

BAILEY'S £3.85

LA BOMBA £3.95

(Our favourite home made choc and rum sensation)

Speciality coffees are served with 25ml of spirit. Floater coffees are finished with pouring cream.

...or Teas

CHOOSE FROM OUR NEW TEA PIG RANGE

£2.95

We are now serving Hardings local holistic honey with our tea and coffee as an alternative sweetener

...and finally

LIQUEURS

BAILEYS 17% £3.75

TIA MARIA 26.5% £2.80

COINTREAU 40% £2.90

DRAMBUIE 40% £3.20

BENEDICTINE 40% £3.10

SOUTHERN COMFORT 35% £2.90

ADVOCAAT 17.2% £2.70

TEQUILA 38% £2.80

SAMBUCA 38% £2.80

AMARETTO 28% £3.20.

GRAND MARNIER 40% £2.80

WHISKY

Johnnie Walker Black Label 12 yrs

40% £3.50

IRISH

Jameson 40% £3.50

Why not try something a little special ?

SCOTCH MALT

Laphroaig 10 yrs 40% £3.75

Glenfiddich 12 yrs 40% £3.50

Glenmorangie 10yrs 40% £3.90

Macallan 10 yrs 40% £3.75

BRANDY

Martell 40% £3.30

Courvoiser VSOP 40% £4.05

Hennesy XO 40% £8.60

PORT

Dow's Fine White 20% £2.25

Dow's LBV 20% £2.65

Graham's 10 Year Old Tawny 20% £3.75



...AND NOW FOR OUR
'I really shouldn't but
I'll just have a look'
DESSERT MENU

Assiette of Sweets - £6.50

Please choose any three of the dishes below to make your assiette of sweets

HOMEMADE CHOCOLATE BROWNIE (VN)

A chocolate brownie with a moist center served warm with warm chocolate sauce and vanilla ice cream.

HOMEMADE VANILLA CREME BRULEE (WF) (C) (VN)

A set vanilla English custard finished with a scorched sugar topping.

HOMEMADE LIME CHEESECAKE (VN)

A homemade lime infused cheesecake, laid on a digestive biscuit base.

STICKY TOFFEE PUDDING (VN)

A warm sticky toffee pudding served with a delicious flavour toffee sauce and accompanied with vanilla ice cream.

LEMON POSSET MERINGUE

A sweet lemon posset topped with a sugary glazed Italian meringue.

BLACK FORREST GATEAU

Freshly whipped cream and black cherries, sandwiched between a homemade chocolate sponge, finished with a cherry syrup.

All desserts are available as a whole portion upon request.

Luxury Ice Cream & Sorbet Selection

Today's selection is:

VANILLA

STRAWBERRY

MINT CHOCOLATE CHIP

DOUBLE CHOCOLATE

MANGO SORBET

LEMON SORBET

Served on a base of crushed hob nob biscuit, accompanied with warm chocolate sauce or fruit coulis.

ANY MIX 'N' MATCH

1 Scoop £2.50 2 Scoops £4.25 3 Scoops £5.95

Please note that our ice creams may contain traces of gluten.

(VN) Very Naughty (C) Coeliac Gluten Free (VH) Very Healthy (WF) Wheat Free

The Cheeseboard

5 CHEESES: £8.95

3 CHEESES: £6.95

STILTON: £5.95

After years of being fed up with poor cheeseboards in pubs, we feel we have finally achieved something half decent.

We offer you a selection of locally produced cheeses served at room temperature accompanied with cheese biscuits.

1. SNOWDONIA ORIGINAL

A delicious, tangy, mature cheddar.

2. SHROPSHIRE BLUE

Made from pasteurized cows milk, with a sharp strong flavour and a slightly tangy aroma.

3. SAGE DERBY

A mild Derby cheese, mottled green and semi-hard with a sage flavour.

4. CORNISH BRIE

A deliciously mild yet creamy cheese made with pasturised cows milk.

5. BABY STILTON

A semi hard unpasteurized cheese with a delicious creamy flavor.

6. PORTED STILTON

A stilton cheese fed with port.

ENJOY A GLASS OF PORT WITH IT!

Dessert Wine

Why not try a delicious dessert wine with your sweet?

VISTAMAR LATE HARVEST MOSCATEL - Chile

100ml glass: £4.95

37.5cl bottle: £18.95

...or a bottle of fruit cider?

CHOOSE FROM OUR SELECTION OF BULMERS CIDERS

Tasty and refreshing!!

Having the Cheese Board? Why not add a glass of Port!

LBV PORT £2.65