



## Desserts

<b>Tonka Bean Pannacotta (GF)</b> popcorn puree, Italian meringue and toffee popcorn	<b>£7.50</b>
<b>The Three Hills Chocolate and Caramel Fondant</b> milk chocolate toffee truffle & hazelnut moussec	<b>£8.50</b>
<b>Treacle Tart</b> vanilla ice cream	<b>£7.50</b>
<b>Sticky Toffee Pudding</b> butterscotch, salted caramel ice cream and praline	<b>£8.00</b>
<b>Lemon Meringue Pie</b> raspberry sorbet	<b>£7.50</b>
<b>Ice Creams and Sorbets (3 scoops) (GF)</b> please ask your server for our current selection	<b>£6.50</b>
<b>Stilton or Brie Cheese Plate</b> quince, artisan biscuits (Gluten free bread and/or biscuits available, please ask your server)	<b>£8.50</b>

## Digestif

<b>Luxardo Limoncello</b> 50ml/27% abv <b>£5.00</b> An infusion of lemon peels in alcohol, zesty & vibrant.	<b>Sweet Vermouth (Rosso)</b> 50ml/15% abv <b>£3.00</b> A superb balance of rich, warm sweetness & citrus overtones.
<b>Tia Maria</b> 25ml/20% abv <b>£3.50</b> Jamaican rum & superior coffee, a hint of vanilla.	<b>Cointreau</b> 25ml/40% abv <b>£3.50</b> A premium triple sec orange flavoured liqueur.
<b>Patron Añejo</b> 25ml/40% abv <b>£6.00</b> Oak aged for over 12 months, perfect sipping tequila.	<b>Patron Silver</b> 25ml/40 abv <b>£6.00</b> Young or 'joven' tequila; light, fresh & elegantly smooth.
<b>Patron XO Cafe</b> 25ml/35% abv <b>£6.00</b> Fresh roasted coffee with notes of chocolate & tequila, dry.	<b>Baileys Irish Cream</b> 50ml/17% abv <b>£5.00</b> Aged Irish whiskey & fresh Irish cream, hint of cocoa & vanilla.
<b>Disaronno Originale</b> 25ml/28% abv <b>£3.50</b> Traditional amaretto liqueur, intense almond flavour.	<b>Jack Daniel's Tennessee Honey</b> 25ml/35% abv <b>£3.50</b> Old No.7 & honey liqueur; spice, sweetness & floral undertones.

## Cognac

25ml/40% abv <b>£3.60</b> oaky taste.	<b>Remy Martin</b> 25ml/40% abv <b>£3.90</b> Ripe apricots, sweet vanilla & a smooth finish.	<b>Courvoisier VS</b> Elegant, harmonious: strong notes of fruit &
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## Hot Drinks

<b>Espresso</b> <b>£1.75</b>	<b>Americano</b> <b>£2.00</b>
<b>Double Espresso</b> <b>£2.30</b>	<b>Flat White</b> <b>£2.50</b>
<b>Latte</b> <b>£2.50</b>	<b>Macchiato</b> <b>£2.50</b>
<b>Cappuccino</b> <b>£2.50</b>	<b>Hot Chocolate</b> <b>£3.00</b>
<b>Mocha</b> <b>£3.00</b>	<b>Luxe Hot Chocolate</b> <b>£5.00</b>
<b>Selection of Teas</b> <b>£2.50</b>	<b>Liquor Coffee</b> <b>£7.00</b>

Add an 1883 Syrup to your coffee; Spiced Pumpkin, Cinnamon or Gingerbread 50p

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range. Please notify your server of any dietary requirements. A service charge of 12.0% will be added to tables of eight or more. 100% of all service charges paid will go to our service team.



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