

Desserts

Apple Crumble with Vanilla Custard or Vanilla Ice Cream <i>GF</i>	8.25
Sticky Toffee Pudding with Vanilla Custard or Vanilla Ice Cream <i>GF</i>	8.25
Double Chocolate Brownie and Vanilla Ice Cream	7.95
The Dragons Mess, Meringue, Whipped Cream and Seasonal Fruits <i>GF</i>	7.95
Vanilla, Strawberry, Chocolate, Salted Caramel, Honeycomb Ice Cream <i>GF</i>	
Mango Sorbet, Raspberry Sorbet <i>VG</i>	7.50
Locally Sourced Cheese with Crackers, Chutney and Charred Apple <i>GF Option</i>	12.95

Hot Drinks

Coffee (Oat milk alternative available)

Espresso	3.35
Double Espresso / Americano / Flat White	3.60
Cappuccino / Cafe Latte	3.60
Hot Chocolate	3.60
Liqueur Coffee (Jameson, Tia Maria, Baileys, Amaretto or Cointreau)	7.05

Tea

English Breakfast	3.35
Earl Grey / Peppermint / Green	3.35

Digestif

Whisky

Glenfiddich, Shackleton	5.50
Jack Daniels	4.50
Jamesons, Glenmorangie	4.00
Chivas Regal	3.75
Bells	3.50

Liquors

Tia Maria, Disaronno, Drambuie, Cointreau, Kahlua	3.50
Baileys	4.25

Port

Taylors LBV	4.75
-------------	------



ALLERGENS

Speak to your server and they will give you our allergen list. Alternatively, feel free to scan this QR code for allergens and other menus. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.

MENU INDICATORS

GF = GLUTEN FREE
DF = DAIRY FREE
V = VEGETARIAN
VG = VEGAN