



hermitage rd.

## DESSERT

sticky toffee pudding, butterscotch sauce, vanilla ice cream	7.5
nutella cheesecake, toasted hazelnuts, salted caramel ice cream	8
white chocolate & lemon roulade, caramelised white chocolate, pistachio ice cream	7.5
vegan raspberry & dark chocolate tart, spiced berry compote (pb)	7
<b>hermitage sweet board</b> – for 2 to share	17.5
nutella cheesecake, white chocolate & lemon roulade, sticky toffee pudding	
<b>cheese board</b>	10.5
selection of english cheeses, spiced apple chutney, parmesan cheese straw, biscuits & celery	

## ICE CREAM & SORBET

1.8 per scoop

vanilla / salted caramel / pistachio, mango & lime / raspberry (gf, pb)

## HOT DRINKS

latte	3.3
mocha	3.8
flat white	2.9
cappuccino	2.9
cortado	2.7
long black	2.8
espresso	2.4
ristretto	2.4
<i>extra shot +70p / alternative milk +50p</i>	
jenier world of teas	2.2-3.3
hot chocolate	3.2

## COCKTAILS

espresso martini	9
<i>vanilla vodka, kahlua &amp; espresso</i>	
flat white martini	9
<i>vanilla vodka, amarula &amp; espresso</i>	
nutella martini (pb)	9.5
<i>havana 7, disaronno, frangelico, oat milk, cocoa powder</i>	
old fashioned	8
<i>kentucky bourbon, demerara &amp; bitters</i>	
venti espresso martini	32
<i>vanilla vodka, kahlua &amp; espresso</i>	

(pb) plant based (gf) gluten free (v) vegetarian

please let your server know if you have any allergies or dietary requirements. a full allergen menu is available on request.

all dishes are made fresh in house & we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. a discretionary service charge of 10% is added to your bill.