

## DESSERT

6.5

sticky toffee pudding, butterscotch sauce, vanilla ice cream

white chocolate pannacotta, honeycomb, sharrington strawberries (gf)

nutella cheesecake, toasted hazelnuts, salted caramel ice cream

lemon meringue & raspberry tart

hermitage cookies & cream baked doughnut (pb)

## ICE CREAM & SORBET

1.5 per scoop

vanilla / salted caramel / peach, honey & almond (gf)

mango & lime / raspberry (gf,pb)

## HOT DRINKS

latte	3.2
mocha	3.2
flat white	2.9
cappuccino	2.9
cortado	2.6
long black	2.5
espresso	2.3
ristretto	2.2
<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.