



DESSERT

Vanilla Crème Brulee served with cranberry shortbread (NF)	12
BWG Mess Meringue served with chantilly cream blackberry gel & elderflower syrup (NF, GF)	12
Orange Cake served warm or cold with mascarpone & raspberry coulis (NF, GF)	12
Chocolate & Peanut Butter Tart served with caramelized banana & vanilla ice cream	12
Cheese Board Camembert, smoked cheddar, blue de vein accompanied by chef selected condiments	
2 cheeses	16
3 cheeses	24

COFFEE

Cappuccino, Latte, Flat White, Double Espresso, Long Black, Long Mac, Espresso, Short Black, Short Mac, Mocha, Hot Chocolate, Chai Latte	4.5
Affogato	8
Soy milk, almond milk	0.5

TEA SELECTION

English Breakfast, Jasmine, Earl Grey, Peppermint, Chamomile, Chai	5.5
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LIQUER COFFEE

To accompany your affogato or as an Irish coffee Frangelico, Baileys, Cointreau, Tia Maria, Kahlua, Jameson	14
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(NF) Nut Free (G/F) Gluten Free

We accept all credit cards; these attract a 1% surcharge.

Sorry, we do not accept cheques or separate billing.