

INDULGE IN THE FINEST COFFEE

Our house coffee is roasted across the field by Paul Meikle-Janney of Dark Woods Coffee.

An ethical blend of Arabica from Brazil, Bibi from India and Kilenso Mokonisa from Ethiopia resulting in a smooth, nutty caramel flavour.

CAPPUCCINO 2.70

The classic espresso topped with milk & dense creamy foam

LATTE 2.60

Rich espresso topped with textured steamed milk

AMERICANO 2.60

Espresso with hot water for a longer black coffee

ESPRESSO 2.60

Served as a double

ESPRESSO MACCHIATO 2.70

A shot of espresso 'marked' with just a spot of textured milk foam

SPECIAL LIQUEUR COFFEE 5.50

Irish, French, Calypso & Italian

MOCHA 2.70

A shot of espresso to give your hot chocolate a little 'kick'

ESPRESSO MARTINI 7.50

Grey Goose vodka, Kahlua Coffee Liqueur & Dark Woods Espresso Sophisticated, stylish, classy, delicious, unforgettable, go-to Martini.

CAFE GOURMAND 8

Selection of treats & Dark Woods Espresso

TEAS 2.20

English breakfast
Peppermint
Earl grey

DESSERT WINES FROM AROUND THE WORLD

Accompany your dessert with a glass of nectar of the gods. Each of these wine is a truly experiential treat.

Tasting Glass 50ml 3.50

Larger glass 100ml 6.50

ELYSIUM BLACK MUSCAT

Black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. A show stopper with chocolate

ESSENSIA ORANGE MUSCAT

Orange blossom and apricots. The palate is rich and sweet, with vibrant peachy and orangey fruit

RUTHERGLEN MUSCAT

Bright amber gold with copper tints. Fresh raisin fruit backed by subtle oak characters.

SAUTERNES

Ftone-fruit aromas with hints of coconut and citrus peel. Great with cheese and traditional desserts

PEDRO XIMÉNEZ

Dark mahogany with a green-amber rim, a concentrated nose of raisins, dates, coffee, chocolate and spices with hints of mint that gives it a fresh profile

N0 2 VICTORIA D.O. MALAGA

Freshly peeled apple, orange peel & bee pollen. Award winning Spanish wine

DESSERT WINE TASTING FLIGHT 11.50

A tasting glass of four dessert wines

AFTER DINNER COCKTAILS

LEMON CHEESECAKE 7.00

Includes frangelico, limoncello, cream
and a touch of cinnamon

AFTER EIGHTEEN 7.00

An old favourite sweet, transformed
into a grown up treat

JAM ROLY POLY 7.00

Classic french martini, taste it to see
exactly why we named it so

ESPRESSO MARTINI 7.50

Grey Goose vodka, Kahlua Coffee Liqueur &
Dark Woods Espresso Sophisticated, stylish,
classy, delicious, unforgettable, go-to Martini.

PORTS

RUBY NIEPORT 4.00

TAWNY PORT 4.00

LATE BOTTLE VINTAGE PORT 6.00

VINTAGE PORT 94 8.50

PORT WINE TASTING FLIGHT 11.50

A tasting glass of four ports

WHISKEY & WHISKY

JAMESON 3.00

GLENLIVET RESERVE 4.80

GLENFIDDICH 12YRS 4.00

GLENMORANGIE 4.10

LAPHROAIG 10YRS 4.20

OBAN 14YRS 4.60

MACALLAN GOLD 4.50

COGNAC & ARMAGNACS

Served in a warmed balloon

HENNESSY FINE 3.50

REMY MARTIN VSOP 4.50

MARTELL XO 9.00

MARTELL CORDON BLEU 12.00

CHAT DE LAUBADE XO 7.00



DESSERTS

AFTER DINNER DRINKS

COFFEES & TEAS

DESSERTS

STICKY TOFFEE PUDDING

French caramel sauce & ice cream

£7

CHOCOLATE TRUFFLE TORTE

Pistachio, raspberry, honeycomb & ice cream

£9

CAFE GOURMAND

Selection of mini sweet treats & espresso

£8

BLUEBERRY CHEESECAKE

White chocolate & berry fruits

£9

SELECTION OF ICE CREAM

Vanilla, Chocolate & Strawberry

£7

EUROPEAN CHEESE BOARD

Biscuits & quince jelly

£10