

PUDDINGS

Cheesecake of the week	£8.50
Raspberry creme brûlée , <i>homemade shortbread</i>	£8
Sticky toffee pudding , salted caramel & Biscoff sauce, vanilla ice cream	£8
Affogato (<i>vanilla ice cream, amaretto & espresso</i>)	£8
Dark chocolate & almond praline tart	£8
Ice cream fantasia (<i>3 scoops</i>) hot chocolate sauce & cookie <i>'Nicholls of Parkgate' ice cream ~ chocolate, vanilla, strawberry, and various specials!</i>	£8
1 scoop of ice cream	£2.50
Cheese board	£11
Young Buck Blue, Kick Ass Cheddar & French Brie <i>Apple & pear chutney, celery, sea salt & homemade crackers</i> <i>(GF crackers available on request)</i>	

All of our puddings (like all of our food!) are freshly home-made in house, our kitchen is small & traces of allergen cross contamination are possible.

FORTIFIED SWEET WINE

Fonseca Bin 27 Port	£3.25 (50ml)
<i>Sweet fortified red wine, from Oporto ~ Portugal</i>	
Pedro Ximenez Sherry	
<i>Sweet Fortified white wine, from Spain</i>	£6.30 (50ml)

ADAMS & RUSSELL 'PENINSULA' ESPRESSO BLEND

All served with a homemade shortbread

Espresso / double	£2.50 / £3.25
Macchiato	£3.25
Cappuccino	£4.25
Flat white	£4.25
Café latte / Iced latte	(double shot) £4.25
Café Americano	£3.25
Mocha	£4.25
Irish coffee (<i>Bushmills, sugar & fresh shook cream</i>)	£7.50
Hot chocolate, cream & marshmallows	£4.75
Teardrop Tea	£3
<i>English Breakfast, Honeydew Green, peppermint, 4 rouges berry</i>	