

DESSERTS

**Dark & White
Chocolate Brownie,**
chocolate sauce and
Dorset clotted cream
7.50 *VG*

Raspberry Cheesecake,
biscuit crumb and honey cress
7.50 *V*

**Passion Fruit & Vanilla
Crème Brûlée,**
shortbread biscuit
7.50 *V*

**Salted Caramel &
Dark Chocolate Tart,**
raspberry & hazelnut crumb,
Seville orange sorbet and
raspberry coulis
7.50 *VG*

**A Selection of
Devon Ice Creams,**
7.50 *V*

Dark Chocolate & Rum Truffle,
2.35 *VG*

**White Wine & Cinnamon
Poached Pear,**
chocolate sauce, hazelnuts and
salted caramel crisp
7.50 *VG GF*

Banoffee Pie,
salted caramel sauce and fresh mint
7.50 *V*

Sticky Toffee Pudding,
vanilla ice cream and
brandy snap
7.50 *V*

Eton Mess,
Mini meringues, fresh berries,
raspberry coulis and vanilla
Chantilly cream
7.50 *VG*

English Cheese Board,
bread crisps, biscuits and
apricot chutney
13.95

TEAS & COFFEES

Fresh Ground Filter Coffee **3.25**

Cappuccino **3.75**

Latte **3.75**

Espresso **3.00**

Double Espresso **3.50**

Mocha **4.00**

Americano / Decaf **3.50**

Hot Chocolate **4.25**

Breakfast, Earl Grey, Peppermint,
Camomile, Green Tea
or Lemon & Ginger Tea **3.75**

Soya milk available upon request

*V = Vegetarian, GF = Gluten Free, VG = Vegan.
For food allergy & intolerance information, please ask a member of staff before ordering.
We cannot guarantee the total absence of allergens in our food. Please note, we are now cashless.
An optional 12.5% service charge will be added to your bill.*