

AFTER DINNER

Puddings

Toffee Apple Crumble Tartlet, candied walnuts, salted caramel ice cream £6.95

Blueberry & Vanilla Crème Brulee, served with shortbread biscuits £6.25

Vanilla Poached Baby Pineapple, coconut ice cream £6.50

Double Chocolate Brownie, milk ice cream, chocolate sauce £6.95

Berry Eton Mess £6.25

Local Artisan Ice Creams and Sorbet, shortbread biscuits £5.95

Cheese Selection; mature cheddar, brie and Cropwell Bishop stilton, biscuits and spiced pear & date chutney £7.95

Hot Drinks

Espresso £1.80

Double espresso £2.00

Americano (with milk or cream) £1.90

Large Americano £2.10

Cappuccino £2.20

Latte £2.50

Hot chocolate (the works) 2.60/2.95

Liqueur coffee £4.75

Decaf Americano £2.00

Macchiato £2.00

Caramel or Vanilla Latte £3.00

English Breakfast Tea £1.85

Specialty Tea; Earl Grey, Peppermint, Green, Camomile, Lemon & Ginger £1.85

Flora Tea (please see drinks menu for flavours) £ 3.95

Some of the set menu dishes can be adapted to suit a gluten free diet.

Our kitchen has nuts in the prep area so please inform us of any allergies.

All dishes are cooked fresh so please allow a reasonable waiting time for your food. Our meat is sourced from Buckinghamshire and the local area – it hasn't travelled far! Discretionary Service charge of 10% added to tables of 8 or more.