

Desserts

Peach melba frangipane tart, poached peach, raspberry ripple ice cream 6.25 [GI,N,M,E](#)

Baileys cheesecake, coffee cream 6.25 [M,E](#)

Summer pudding and clotted cream 6.50 [GI,M](#)

Dark chocolate ganache tart, mint chocolate ice cream 6.50 [GI,M,E](#)

Sticky toffee pudding and custard 6.50 [M,E, GI](#)

Fresh strawberry jelly with elderflower sorbet and shortbread 5.95 [GI,M,SD](#)

Red Lion Farm ice cream 4.95 [M,E](#)

Cheese

Selection of 2 or 3 Moydens' cheese, chutney and crackers 7.25/8.95 [M,GI](#)

Wrekin blue, Caradoc and Newport Smoked

Smidgen of cheese

Choose just one of the cheeses, served with chutney and crackers 3.95 [M,GI](#)

After Dinner Drinks

Brew Tea Co. (English Breakfast, Decaf, Moroccan Mint, Earl Grey, Green, Jasmine Green, Fruit Punch, Lemon & Ginger, Chai) 2.75

Cappuccino 2.50 Hot Chocolate 2.50 Americano 2.30 Latte 2.50 Espresso 2.25
Flat White 2.50 Mocha 2.75 Liqueur coffees also available

Espresso Martini 6.75 - A shot of freshly ground coffee, shaken with Absolut vodka, Kahlua and a splash of vanilla syrup

Amaretto Velvet – 6.50 – a mix of amaretto, crème de cacao white and double cream. A delightful liquid cherry Bakewell

Grasshopper 6.50 – Taking its name from its green colour, the grasshopper combines crème de menthe, crème de cacao and double cream. Like mint choc-chip ice cream – for grown ups!

ALLERGEN Information: [Ce-Celery](#), [Cr-Crustaceans](#), [E-Eggs](#), [F-Fish](#), [P-Peanuts](#), [S-Soy](#), [M-Milk](#), [Nu-Nuts](#), [Gl- Gluten](#), [Se-Sesame](#), [SD-Sulphur Dioxide](#), [L- Lupin flour](#), [Mo- Molluscs](#), [Mu-Mustard](#)

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients