

Puddings & Coffee

Sticky toffee pudding

with butterscotch sauce, vanilla gelato V NGCI 7.25

Lemon posset

with homemade shortbread V *NGCI 6.95

Rhubarb and strawberry crumble tart with vanilla custard V *VE NGCI 7.50

Triple chocolate brownie

with chocolate sauce, vanilla gelato VE NGCI 7.50

Cheese plate

Wookey Hole cheddar, Isle of Wight blue, and Bath soft cheese with grapes, red onion chutney and artisan crackers V *NGCI 12.95

Mooka gelato and sorbets, 2 scoops 4.95 or 3 scoops 6.25

Gelato: strawberry, chocolate, salted caramel, cherry, rum and raisin, vegan vanilla V NGCI

Sorbets: mango, raspberry, lemon VE NGCI

Americano 3.30

Cappuccino 3.70

Latte 3.70

Espresso 3.10

Double Espresso 3.30

Flat White 3.70

Macchiato 3.10

Hot Chocolate 3.90

Liqueur Coffee 6.60

Irish, Baileys, Calypso, Seville, or Amaretto

Tea 3.30

Berry, Camomile, Earl Grey, Green, Lemon

and Ginger, Peppermint, or Decaf Tea

Dessert Wine

De Bortoli 'VAT 5' Botrytis Semillon, South East Australia 125ml 9.50 | btl 27.00 Quinta do Noval Ruby 125ml 7.95 | btl 37.95

Customers with Hyper Sensitivities (Allergies, Intolerances and Coeliac Disease)

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available upon request.

V= Vegetarian VE = Vegan *VE = Can be adapted to be suitable for vegans

NGCI = Uses non-gluten containing ingredients

*NGCI = Can be adapted to use non-gluten containing ingredients upon request

Please note, an optional 12.5% gratuity will be added to your bill.