

FRESHLY GROUND COFFEE

FILTER COFFEE	£1.50
ESPRESSO	£1.50
DOUBLE ESPRESSO	£1.95
CAPPUCCINO	£2.20
CAFE LATTE	£2.20
MOCHA	£2.40
FLAVOURED LATTE	£2.55
LIQUEUR COFFEE'S	£4.25
POT OF TEA (ANY FLAVOUR)	£1.20
HOT CHOCOLATE	£2.20
HOT CHOCOLATE WITH CREAM & MARSHMALLOWS	£2.60



LOCOMOTION

*Traditional Espresso Blend
Molasses, Dark Cocoa, Smoky Finish
Dark Roast
Ethiopia, Peru, Honduras, Vietnam*

TO FINISH WITH AN AFTER-DINNER

GRAPPA	£3.80
LIMONCELLO	£3.00

DESSERTS

All dishes are
£6.95

PASSION FRUIT BRULÉ

A classic french dessert served with a fruit compote and sugar curl biscuit.

BANOFFEE PIE

Simply Delicious - cream and banana and toffee on a biscuit base served with a fruit compote.

TIRAMISU

Classic Italian dessert made with mascarpone, coffee and sponge fingers dusted with chocolate.

CHOCOLATE FUDGE CAKE

A fine dessert with a chocolate and toffee sponge, a rich chocolate centre and served with vanilla ice-cream and pouring cream.

STICKY TOFFEE PUDDING

Deep toffee pudding with a rich toffee sauce and vanilla ice-cream.

WHITE CHOCOLATE CHEESECAKE

Simply Good - Served with a strawberry and mixed fruit compote.

ETON MESS

Red berries, meringue, granola and thick whipped cream.

MIXED DARK FRUIT & APPLE CRUMBLE

Served with custard or vanilla ice cream.

SCHOOL ICE CREAM

Vanilla ice cream with wafers and caramel sauce.