



Something sweet...

- Apricot & Walnut Cake £3.95
- Chocolate & Stout Cake £3.95
- Blueberry & Lavender Cake £3.95
- Coffee & Walnut Cake £3.95
- Chocolate & Peanut Butter Cake £3.95
- Strawberry & Vanilla Cake £3.95
- Bakewell Tart with clotted cream £3.95
- Chocolate & Marshmallow mini loaf £4.50

- Toasted Banana & Walnut loaf with mascarpone £2.95
- Toasted Raspberry & Lemon loaf with butter £2.95
- Bara Brith (Welsh fruit cake) with butter £2.95
with Black Bomber cheddar £3.25

- Crispy Chocolate Chew £2.25
- Billionaire's shortbread £2.25
- Lemon & elderflower shortbread £0.50
- Olive oil Torta biscuit £0.50
- Codine – small Italian pastries filled with hazelnut £1.00
- Lemon cantuccini £0.20
- Delize de Eva - soft amaretti biscuit with a cherry centre £1.00

- Welbeck toasted teacake £2.25
- Welbeck pastries (please ask for today's selection) £2.25
- Buttermilk Scone with clotted cream & jam £3.50
- Gluten free cranberry & orange scone with clotted cream & jam £4.50

- Hambleton Bakery individual tarts: £3.99
- Fruit & Almond Tart
- Lemon Tart
- Treacle Tart

Add ice cream to your cake +£1.00

Add clotted cream to your cake +£0.50

Dessert Wines by the Glass (75ml)

We have specially sourced sweet wines from all over the world to complement our delicious desserts!

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| Chateau Matillac –notes of candied apricot & honey | £3.95 |
| Vin Santo del Chianti 2002, Tuscany – classic, intense, fruit & nut aromas | £5.95 |
| Tokaji Noble Late Harvest, Hungary – peach, pear & honey notes | £6.95 |
| Quinta do Romaneira 2006 LBV Port – unfiltered, rich & lush | £4.50 |
| Henriques Full Rich Madeira – sweet, full-bodied & luscious | £3.95 |
| Pedro Ximenez Dulce Sacromonte – rich, syrupy, raisins & honey | £6.95 |

