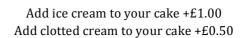


Something sweet...

•	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	







Dessert Wines by the Glass (75ml)

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

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

