



ICE CREAM

Ice Cream and Sorbets **GF** **V** **VE**

3.5 One scoop

6 Two scoops

7.5 Three scoops

Finest Warwickshire gelato and sorbets
Choose from Madagascan vanilla, rum and
raisin, honeycomb, champagne, raspberry,
peach and mascarpone

CHEESE

British Isle Cheeseboard **V** 11

Artisan crackers, chutney, grapes

COFFEE

Cafe Affogato **V** **VEA** 5

Add a liqueur 2

DESSERTS

Burnt Basque Cheesecake **GF** 8.5

Berry compote

Triple Chocolate Truffle **V** 8

Chocolate sponge, layers of dark, milk and white
chocolate truffle

Sticky Toffee Pudding **V** 9

Butterscotch sauce, honeycomb ice cream

Crumble Pot **V** 8

Crumble of the day, custard

LIQUID DESSERTS

White Chocolate Passion 10

White chocolate, passionfruit, clarified

Dirty Chai 10

Coffee, chai, milk & cream

V Vegetarian **VE** Vegan **GF** Gluten Free

DF Dairy Free **GFA** Gluten Free available (please ask)

VEA Vegan available (please ask) **N** Contains Nuts

It is important that you notify us of any allergies or intolerances.
All weights are approximate prior to cooking, and all dishes are prepped in an
environment that is not free from nuts, seeds, lactose or other allergens.

A 10% discretionary service charge is added to tables of six or more.
100% of all our gratuities are distributed amongst all the staff.