

DESSERT MENU

HOT DRINKS

Espresso	2.00
Cappuccino	2.60
Latte	2.60
Americano	2.20
Flat White	2.60
Hot Chocolate	2.80
English Breakfast Tea	2.00
Small Pot of Tea	3.20
Speciality Tea	2.50

Peppermint, Earl Grey, Green, Lemon and Ginger

LIQUOR COFFEE

5.95

Irish: Irish Whisky

French: Grand Marnier

Highlander: Scotch Whiskey

Italian Classico: Amaretto

Russian: Vodka

Jamaica: Tia Maria & Rum

Calypso: Tia Maria

Baileys Special: Baileys

Seville: Cointreau

DESSERT WINE

Domaine de Grange Neuve Monbazillac France 3.55

Has aromas of orange marmalade, ripe nectarine and melon. Great with a cheese board.

Disznoko Tokaji Late Harvest, Hungary 4.95

Has bags of white stone fruits with a touch of honeyed spices this rich dessert wine is great with our Fruit Crumble.

Essencia Orange Muscat 4.25

Bright, ripe orange fruit, rich and sweet with a lovely zesty finish.

Elysium Black Muscat 4.25

Red in colour with beautiful cassis like fruit flavours – would be a fantastic match for the chocolate brownie.

Taylors LBV Port 3.50

Fonseca Bicentenary Crusted Port 4.50

Taylors Quinta de Vargellas Vintage 2002 Port 6.00

DELICIOUS DESSERTS

Banoffee Pie	4.75
buttery biscuit base, topped with rich caramel and sliced banana, finished fresh chantilly cream	l with
Vanilla Crème Brûlée	4.75
with homemade short bread	
Fruit Crumble	4.75
home made fruit crumble. please ask server for today's crumble, served wi English custard	th
Sticky Toffee Pudding	4.75
delicious home made sticky toffee pudding served with vanilla ice cream	
Mixed Berry Eton Mess	4.75
with home made raspberry coulis	
Chocolate Brownie	4.75
rich triple chocolate brownie served with a scoop of vanilla ice cream	
Selection of Ice Creams 3 Scoops	s 4.75
Choose from Vanilla, Strawberry, Honeycomb, Chocolate or Salted Car	amel
Our ice creams are made locally at Grays Gelato, Goldstone Farm on the Polesden Lacy estate just ten miles away. Pedigree Ayrshire cows produce an exceptionally rich and creamy milk wh foundation of our ice cream. the ice cream is hand made using the finest natural ingredients – w you enjoy our ice cream as much as we do!!	nich is the
Surrey Oaks Cheese Board	8.50
four delicious cheeses served with celery, apple and biscuits	

Some of our cooking involves the use of nuts or nut extracts – if you are in doubt please ask Please let us know if you have any other specific dietary requirement or would like to see our Allergen Information Pack

All our dishes are freshly prepared, please bear with us during busy times Service charge - for tables of 6 or more we add a discretionary 10% service charge and 100% of the service charge is divided evenly amongst the whole team who worked that shift

We accept all major debit and credit cards including American Express









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