

## Digestifs

### ESPRESSO MARTINI

Ketel One vodka, Tia Maria, vanilla syrup, coffee, coffee beans • 10.50

### BROWNS OLD FASHIONED

Woodford Reserve bourbon, bitters, orange, sugar • 10.50

### AFTER EIGHT THIRTY

Baileys, crème de menthe, crème de cacao, double cream • 9.50

## Desserts

### SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce • 8.25

### STICKY TOFFEE PUDDING (V)

Ginger ice cream, savoury, walnut, almond granola • 7.50

### CARAMELISED SICILIAN LEMON TART (V)

Raspberry sorbet • 7.95

### HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate & pistachio bark, honeycomb ice cream • 7.75

### CHOCOLATE VELVET BOMBE (V)

Red velvet cake, vanilla creme, raspberries, redcurrants & hot toffee sauce • 9.50

### APPLE & RHUBARB CRUMBLE (V)

Vanilla custard or cream • 7.95

*Vegan option available*

### ETON MESS (V)

Fresh berries, meringue and whipped double cream • 7.95

### SELECTION OF ICE CREAM (V)

Choose 3 scoops of vanilla, chocolate, ginger or honeycomb ice cream or raspberry sorbet • 6.75

### CARAMEL BISCUIT TORTE (VE)

Toffee sauce and mint • 7.95

## Dessert Wines

### MOUON CADET RÉSERVE SAUTERNES - BARON PHILIPPE DE ROTHSCHILD

*Bordeaux, France (13%)*

50ml • 4.80 37.5cl bottle • 28

### ROYAL TOKAJI BLUE LABEL

*Hungary (11.5%)*

50ml • 5.65 50cl bottle • 44

## Hot Drinks

ESPRESSO • 2.50

LATTE • 2.75

GREEN TEA • 2.75

DOUBLE ESPRESSO • 2.75

FLAT WHITE • 2.75

HOT CHOCOLATE • 2.95

AMERICANO • 2.50

FRESH MINT TEA • 2.25

CAPPUCCINO • 2.75

PEPPERMINT TEA • 2.75

*Decaf coffee and Alpro Soya are also available*

*An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.*