

Dessert Menu



Apple Crumble

with a hint of caramel topped with an oat and pumpkin seed crumble topping served with homemade vanilla custard (v) £8

Sticky Toffee Pudding

served with a homemade toffee sauce and vanilla ice cream (v)(gfo) £8

Chocolate Delice

rich chocolate crème patissiere set on a white chocolate Feuilletine base with a hazelnut Chantilly (v) £8.5

Ice Creams & Homemade Sorbets

See board for today's flavours

1 scoop £3

2 scoops £5

3 scoops £6

Raspberry Bakewell Tart

served with pouring cream, fresh raspberries and a raspberry coulis (v)(gf) £8.5

Crème Brulée

served with a homemade white chocolate and raspberry biscotti (v)(gfo) £8

Cheesecake of the day

see board for today's flavour, served with fresh fruit and coulis (v) £8

Cheeseboard

Moyden's Cheeses

served with homemade crostinis, pear chutney, tomato jam & grapes £12

Add a glass of Taylor's port 50ml £4.5

Coffees & Teas

Indulge in the perfect cup of coffee made with Rounton Beans, fresh milk, expertly blended to deliver a creamy smooth experience in every sip

Espresso

£1.75

Double Espresso

£3

Espresso Macchiato

£3.25

Americano

£3.50

White Americano

£3.75

Flat White

£3.75

Mocha

£4

Latte

£3.75

Cappuccino

£3.75

Liqueur Coffee £9

Choose any liqueur to add to black coffee with fresh cream on top

Non-alcoholic Liqueur Coffee

£5.5

Regular Tea £2.5

Hot Chocolate £3

Add marshmallows, chocolate flake and/or cream 25p each

Selection of Speciality Tea £3.5

Please advise our staff of any dietary requirements when placing an order. Please also be aware that we do not operate in an allergen-free environment. All of our dishes are prepared in a kitchen where nuts, gluten and other allergens are present.

Therefore, we cannot guarantee that any food item is completely free from allergens due to a risk of unexpected cross contamination.

(gf) = gluten free, (df) = dairy free, (v) = vegetarian, (veg) = vegan

(gfo) = gluten free option available, (dfo) = dairy free option available