

Dessert Menu

All Desserts are £7.00



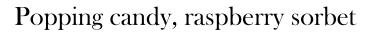
Sticky Toffee Pudding (GF)

Clotted cream, banana, lime

Vanilla Pannacotta,

Strawberries, baby basil & meringue

Chocolate Mousse (GF)





Lemon curd, poached raspberries, raspberry gel

Selection of Ice Creams & Sorbets

2 scoops £3.50, 3 scoops £4.50

Rum & raisin, hazelnut, vanilla, strawberry, chocolate

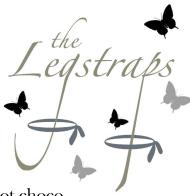


Dessert Wine

Banyuls Gerard Bertrand 100ml £5.00 | Moscato d asti 125ml £5.50 | Orange Muscat 100ml £6.00







Teas, coffees & hot beverages

Americano | £2.25 Cappuccino | £2.50 Latte | £2.65 Hot chocolate |£2.65 Espresso |£1.75|

Double espresso |£2.25 Macchiato |£2.65 Mocha |£2.65 Liqueur coffee |£1.80

Decaff available

Selection of teas available; Earl grey, Peppermint, Camomile, English breakfast

Tea for one |£2.25|



Taylor's LBV £3.20 | Harvey's Bristol Cream £3.50 | Tio Pepe £4.20 | Baileys £3.10

Tia Maria £2.90 | Grand Marnier £3.60 | Drambuie £3.40 | Amaretto £3.10

As a small independent business we believe it is important to support other local businesses too. This is why we try to source as many of our ingredients products as locally as possible. We source of meat from The Meat Shop in Bedford, a local family run butchers based on Queens Drive. Our vegetables and fresh produce comes from Northamptonshire based firm Collins Fresh Produce, another family run 24hr business established back in 1989. Both firms continued to work during the lockdown, supporting locals communities and the NHS which is why we are proud to use them ourselves.





