

19



DESSERT MENU

DESSERTS

Chocolate brownie sundae, choc ice cream, chocolate sauce, brownie bits, wafer	6.50
Plum and blackberry syllabub, stem ginger and lemon custard, treacle sponge, almond wafers (v)	6.50
Little Biscoff doughnuts, salted caramel sauce, vanilla ice cream	6.50
Guernsey Gâche - Bread & butter pudding, clotted cream (v)	6.95

DIX NEUF CRÊPES

Suzette	5.50
Chocolate and hazelnut	5.50
Banana and blueberries	5.50

NEARLY FULL?

Affogato - Vanilla ice cream, Illy espresso, clementine shortbread (v)	4.95
--	------

HOT DRINKS

Coffee

Espresso Single / Double	1.95/2.35
Americano	2.90
Flat White	3.20
Cappucino	3.30
Latte	3.40
Macchiato	2.50
Mocha	3.70
Extra shot of coffee	0.75

Tea

Hot chocolate Deluxe	3.60/4.20
Breakfast Tea	2.85
Earl Grey Tea	3.25
Green Tea	3.25
Mint Tea	3.25
Chai Latte Tea	3.25
Chamomile Tea	3.25

TEAM REWARDS

Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

ALLERGEN INFO

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options Please inform a member of our team of any allergies before placing your order. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

