

Desserts

Triple Chocolate Brownie 7.5

Henley In Arden Cherry Ice Cream, Chantilly Cream + Kirsch Cherries GF N

Bakewell Tart 7.25

Mulled Plum Jam, Cornish Clotted Cream Ice Cream N

Bread + Butter Pudding 6

Henley in Arden Ice Cream
Upgrade to Custard 0.5

Sticky Toffee Pudding 7

Toffee Sauce, Henley in Arden Salted Caramel Ice Cream GF

Belgian Waffle 7

Henley In Arden Ice Cream, Smoked Maple Syrup, Hazelnut Praline N

Mini Dessert + Coffee 7.5

Choice of Mini Bread + Butter Pudding, Brownie, Bakewell or Sticky Toffee Pudding, with any standard coffee

Henley Ice Cream 2 each Scoop

Vanilla Seed, Double Chocolate Chip, Strawberry, Salted Caramel, Raspberry sorbet GF

Cheese Course

Choose 2 Cheese's for 9 / 3 Cheese's for 11 / All 4 for 16

All Served with Artisan Crackers

Cheddar Truckle B V GFA

Served with Whiskey Jelly

Distinctive Fruity Flavour with a nutty bite.

It has underlying earthy notes absorbed from its maturation in somerset caves

Golden Cross R GFA V

Served with Roasted Figs

A Firm textured farmhouse goats milk log made in East Sussex.

The ripened cheese is lightly coated in ash to develop a clean and citrusy flavour.

Sparkenhoe Red Leicester B GFA R V

Served with Pickled Apple

Produced on the same farm since 1875, this is the only traditional farmhouse Red Leicester made in Leicestershire.

Complex mellow flavour with nutty and fruity tones.

Oxford Blue B V GFA

Served with Quinche Jelly

Semi Hard, Smooth Creamy English Cows Milk with a good mellow depth of flavour,
created by the Oxford Cheese Company in mid 1994.

GF Gluten Free

V Vegetarian

VA Vegan Adaptation

B Suitable for Pregnant Women

GFA Gluten Free Adaptation

N Contains Nuts

VG Vegan

R Raw

All Prices shown next to item titles are charged in British Pounds Sterling, Inclusive of VAT

Winter Warmers

All Served Alcoholic! (25%
ABV) Please ask for non-
alcoholic versions

Toffee Popcorn Hot Chocolate 6.5

Toffee Popcorn White Hot Chocolate
Milk, a shot of O'Donnell's Tough
Nut Moonshine, Whipped Cream +
Marshmallows, Nut Crumb GFA N

Sticky Toffee Latte 6

Holly Bush Classic Latte finished with
a shot of O'Donnell's Sticky Toffee
Moonshine, HB Toffee Sauce

Raspberry Ripple Hot Chocolate 7.5

Raspberry Ripple White Hot
Chocolate, a shot of O'Donnell's
Wild Berry Moonshine, Cream,
Raspberry Dust GFA

O'Donnell's Hazelnut Moonshine Hot Chocolate 6

Classic Hot Chocolate finished with
Hazelnut Moonshine, Marshmallows
and Whipped Cream N

Liqueurs

Irish coffee (Jamesons)	6
Seville Coffee (Grand Marnier)	6
French Coffee (Brandy)	6
Calypso Coffee (Tia Maria)	6
Gaelic Coffee (Bells)	6
Bailey's Latte	6
Seville Hot Chocolate (Grand Mariner)	6

N

Coffee

Espresso	3.15
Double Espresso	3.25
Americano	3.5
Cappaccino	3.5
Flat White	3.5
Latte	3.5
Malted Milk	6
Hot Chocolate - White or Milk Chocolate	4
Teas- English Breakfast, Birchall Decaf, Earl Grey, Peppermint, Green, or Red Berry + Flower	3.5

Add a shot of sugar free to your coffee .75

Vanilla, Caramel Gingerbread or Toffee Nut N

Digestif

Taylors Vintage Port 20% ABV 50ml	3.75
Graham's Blend No5 White Port 19% ABV 50ml	3.75
Chateau Du Tariquet XO	
Bas Armagnac 40% ABV 25ml	5.9
Hennessy Cognac 40% ABV 25ml	4.8
Rubis Chocolate Wine 15% ABV 50ml	4.25
Godfather- <i>Originating from 1970 this Whiskey</i>	9

Based digestif includes Amaretto + Orange

T+C'S

Optional service charges are applied to all tables sizes of 5 or
more. Please ask your server to remove this if you wish.

Food Allergies

Some Dishes may contain or have traces of the 14 main
present allergies, including nuts, or may have been made
alongside other products containing them. If you have an
allergy speak to your server about the ingredients used.

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