
AFTER DINNER COCKTAILS

ESPRESSO MARTINI COLLECTION *£11 per drink*

CLASSIC Vanilla Vodka, Coffee Liqueur Espresso

BAILEYS Vanilla Vodka, Baileys, Espresso

GREEN MAN OLD FASHIONED

Bourbon Whiskey, Bitters, Sugar, Orange £10

LEMON DROP BRAMBLE

Limoncello, Lemon Juice, Gin, Touch of Elderflower £10

RUSTY NAIL

Scotch Whiskey, Drambuie, Bitters, Orange £10

BAILEYS HOT CHOCOLATE £8

COFFEES, TEAS & INFUSIONS

Selection of Teas & Infusions

English Breakfast, Earl Grey, Peppermint, Chamomile, Jasmine, Green Tea £3.50

Americano – strong black

White Americano – strong black with milk on the side

Latte – double espresso topped with steamed milk

Cappuccino- double espresso topped with frothy steamed milk & chocolate

Flat White- double espresso coffee topped with microfoam milk

All of the above priced at £4

Macchiato – espresso & a dash of frothy steamed milk £3

Single or **Double Espresso** £2.75/£4.50

Hot Chocolate £4

Liqueur Coffee –

Irish (Jameson) Italian (Amaretto)

Scottish (Drambuie)

Calyпсо (Kahula) French (Brandy) £9.50

Syrups – Caramel, Vanilla & Pumpkin Spice £1

DESSERTS GREEN MAN SUMMER BERRY ETON MESS Chantilly Cream, Meringue Droplets, Summer Berries and Strawberry Sorbet £9 (GF)

DARK CHOCOLATE BAQUE CHEESECAKE

English Toffee and Rum Ice-Cream and Rum Caramel (GF) £9

CLASSIC TIRAMISU

Espresso, Chocolate, Cream and Lady Fingers £8.50

CHERRY BAKEWELL TART

Sour Cherry Ice-Cream, Whipped Vanilla Crème Fraiche, Almond Biscuit £9 (contains nuts)

PEACH MELBA MEUILLE FEUILLE

Raspberry, Peach, Citrus Crème Pâtissier, Peach Sorbet. £9

THAI RICE PUDDING FRITTERS

Coconut Sorbet, Fresh Mango and Mango Coulis 8.50 (DF,GF,VGN)

AFFOGATO

2 scoops of Vanilla Ice-cream served with an Espresso and a shot of either Amaretto or Hazelnut Liqueur or Coffee Liqueur. £15 (GF)

DUO OF ICE-CREAM OR SORBETS

Ask a member of staff for our current flavors £8 Additional servings of Ice-Cream £4(GF – Vegan on request)

DESSERT WINES

Yelands Nobel Riesling – Headily aromatic with spiced apple crumble, baked stone fruit and honeysuckle, the palate rounded out with baked quince and the piercing sweetness of lemon curd. Ideal with fruity desserts and cheese. **£10 – 75ML / £40 – 375ML**

Stanley Estates Nobel Harvest Sauvignon Blanc- With seductive aromas of fragrant orange blossom, spices and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose. Savour these great value half bottles as a partner to traditional smooth duck liver terrine or alternatively just enjoy it on its own. **£12 – 75ML/£50- 375ML**