
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 Whisky, 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)

Calypso (Kahula) French (Brandy) £9.50

Syrups – Vanilla/ Caramel/Pumpkin Spice £1

GREEN MAN DESSERT MENU

DARK CHOCOLATE TART

Peanut Brittle & Peanut Ice- Cream £9 (contains nuts)

STEAMED BLACKBERRY SPONGE

Served with Toffee Ice- Cream £9

RASPBERRY BAKEWELL TART

Raspberry Ice-Cream £9 (contains nuts)

COFFEE & AMERETTO CRÈME BRULEE £9.50

SEASONAL GREEN MAN CRUMBLE

Served with Vanilla Ice- Cream £9 (contains nuts)

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 Baileys 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)

DESSERT WINES

Rustenberg Old Vine Muscat Alexandria- A balanced sweet fortified wine with beautiful freshness & texture. The aromatics are quite beautiful with notes of jasmine, pear, peach, melon and spice while the palate shows pure fruit, zippy acidity and gently grippy finish thanks to that skin contact. Beautiful with our homemade Bakewell tart **£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. We suggest this dessert alongside fruity puddings and chocolate **£12 – 75ML/£50- 375ML**

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