
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

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 micro foam 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)

Calypto (Kahula) French (Brandy) £9.50

Syrups – *Vanilla/ Cinnamon* £1

GREEN MAN DESSERT MENU

GREEN MAN STICKY TOFFEE PUDDING

With Toffee Sauce, Toffee and Rum Ice-Cream and a dollop of Clotted Cream. £9.50

LEMON POSSET

Served with Fresh Orange Segments, Lime Puree, Crispy Meringue and Raspberry Sorbet (GF) £9.50

WARM CHOCOLATE BROWNIE

Served with Cherry Compote, Chocolate Caramel Sauce and Cherry Ice-Cream £9.50

FRESH POACHED PEAR MILLIE FEUILLE

Served with Amaretto Crème Patisserie and Pear Sorbet

(Contains Nuts) £9.50

LIME AND COCONUT SPONGE

Soaked in White Rum, with Coconut Crumble, Coconut Foam, Lime Puree and Coconut Sorbet (VGN, V & DF – Contains Nuts) £9.50

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**