

Desserts

- **Coffee cheesecake,** with a ginger biscuit base , candied walnuts & enhanced with fresh double cream **£4.95**
- Raspberry & white chocolate crème brulee accompanied with peanut brittle. £4.95
- Cider poached pear, served with a raspberry sorbet. £4.95
- Sticky date & toffee sponge pudding., served hot with butterscotch sauce & white chocolate ice-cream £4.95
- Plum, apple & cinnamon crumble served hot with home-made custard. £4.50
- Selection of Luxury Shropshire ice creams and sorbets. Any three scoops from our Shropshire Ice cream company range. *£*4.50
- Milk chocolate brioche and butter pudding, a twist on the traditional classic served hot with home-made custard. **£4.95**
- Woodberry Cheeseboard: Colliers mature Welsh cheddar, Long Clawson Shropshire blue, smoked Applewood Cheddar, with locally made chutney, with celery, grapes and a selection of crackers. £7.50

Dessert Wine: Mitchell Noble Semillon, Clare Valley Australia – a luscious dessert wine with silky tropical fruit flavours **75ml glass £3.95 37.5cl bottle £18.95**

Coffee & Tea

•	Espresso	£2.45	•	Cafetiere	£2.95
•	Americano	£2.45	٠	Hot Chocolate	£2.75
٠	Cafe Latte	£2.55	•	Tea – English Breakfast	£1.95
٠	Cafe Mocha	£2.95	•	Tea – Earl Grey	£2.55
٠	Cappuccino	£2.95	•	Tea – Decaf	£2.55
•	Floater Coffee	£2.95			
•	Liquer Cofffee	£4.85			

Decaf option available on all coffees