



Desserts

Apple tarte tatin to share (serves 2), caramel sauce, vanilla ice cream £18.00
Please note this has a 10-minute cooking time

Grilled & poached peach, vanilla sponge, port reduction, tonka bean tuille £9.00

Chocolate & Biscoff fondant, pistacchio biscotti £9.00

Apple & blackberry crumble, vanilla pod ice cream £8.00

White chocolate & miso mousse, chocolate biscuit crumb, caramelised banana, sherry caramel £9.00

A selection of petit fours from the kitchen £6.00

Yarde Farm Devonshire Ice Creams & Sorbets - £2.50 per scoop

Please ask for today's flavours

Extras: Chocolate sauce £2

Affogato, Vanilla ice cream, double espresso £7.50

The Jack Russell Affogato, Vanilla ice cream, Amaretto, double espresso £9.00

The Jack Russell Sgroppino, blended lemon sorbet & Absolut vodka £9.00

Liquid Desserts

VANILLA OLD FASHIONED Woodford Reserve Bourbon | Bitters | Orange | Vanilla £9.95

KIR ROYALE Laurent Perrier Champagne | Creme de Cassis £15.00

THE JACK RUSSELL NEGRONI Jack Russell Gin | Vermouth | Campari £9.50

CHAMBORD BRAMBLE Bombay Bramble Gin | Chambord | Lemon £12.50

ESPRESSO MARTINI Sapling vodka | Kahlua coffee liqueur | Espresso | Vanilla £9.95

Mozzo Coffee

Espresso £2.50 | Macchiato £2.50 | Double Espresso £3.00 | Americano £3.25 | Mocha £3.25

Double Macchiato £3.50 | Latte £3.50 | Cappuccino £3.50 | Flat White £3.50 | Hot Chocolate £3.50

Liqueur Coffees - £8.50 each

Irish | Calypso | French | Italian

Cointreau Hot Chocolate | Cotswold Cream Latte

Birchall Teas - £3.00 each

Great Rift Breakfast Blend | Earl Grey | Green Tea | Green Tea & Peach

Peppermint | Chamomile Flowers | Pure Lemongrass & Ginger | Great Rift Decaf

We have a range of allergen friendly menus available, please ask a member of staff for more information.

Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.