

Desserts

The Chocolate Brownie - £5.00

Finished with Vanilla Ice Cream

Classic Crème Brulee - £5.00

Sided with Mixed Berry Compote

Lemon Tart - £5.00

topped with Crème Fraiche

Sticky Toffee Pudding - £5.00

Topped with Warm Toffee Sauce & served with Vanilla Ice Cream

Apple Crumble - £5.00

Served with Thick Vanilla Custard

The Cheese Board - £7.50

A Selection of Local & Continental Cheese, to include our on-going project the Port Soaked Stilton, Homemade Chutney, Fruit Bread & Cheese Biscuits

The Ice Creams

Please ask for Today's Selection of Ice Creams...

Coffee

Regular Filter - £2.00

Cappuccino - £2.50

Latte - £2.50

Espresso - £2.50

Calypso, Tia Maria Floating Coffee - £4.25

The Ships Special – Ssshhh it's another Surprise and it Floats - £4.75

The Irish, Jameson Floating Coffee - £4.25

Just ask for a Frenchy, Courvoisier Floating Coffee - £4.50

Selection of Fruit Teas - £2.00

All Served with Petit Fours

As far as possible all of our ingredients are sourced locally. Our Meat & poultry are sourced from a number of locally renowned butchers. All Poultry is free range. Fish is delivered to us daily, Mussels, Crab & Lobster in season come from local suppliers a stone's throw from where you're sitting! Strawberries & Asparagus are grown around us. Game in season is supplied by the gentleman in wellies in the back bar.

Some of our dishes may contain nut products, for any special dietary requirements please notify a member of our team