

DESSERTS

Nice Slice of Banana Cream Pie	5.9
Iron Skillet Apple Brown Betty Served Warm Bourbon Custard	6.4
Iron Skillet Smores Fondue, Graham Crackers	6.4
DIY Ice Cream Sundae Soft Serve Ice Cream with Chocolate Sauce, Flake, Popping Candy, Sprinkles	5.9

ICE CREAM Each Scoop 2.5

Clotted Berry
Salted Caramel
Serious Chocolate
Strawberry Seduction
Vanilla
Mint Chocolate Chip
Rum and Raisin
Chocolate Orange
Banoffee Ripple
Cappuccino
Blood Orange Sorbet

DRESSED UP SCOOPS All at 6.9

Mint Choc Chip Ice Cream, Crème de Menthe, Chocolate Liqueur Pipette & Mini Cookies
Rum and Raisin Ice Cream, El Dorado 12 Year Old Demerara Rum Pipette
Blueberry Cheesecake Ice Cream, Sloe Gin Pipette
Lemon Meringue Pie Sorbet, Lemoncello Pipette

EXTRAS (£1 each):

**Popping Candy,
Hard Liquour Pipettes**

El Dorado 12 Year Old Demerara Rum, Sloe Gin, Crème de
Menthe, Chocolate Liqueur, Hennessy VS

WAFFLES

Apple Cinnamon Waffle	5.9
Fresh Cut & Cored Apples Pan-Fried in Butter, Brown Sugar & Cinnamon, Poured Over Our Belgian Style Golden Waffle. Served with Syrup, Butter, Caramel Sauce and Vanilla Ice Cream.	
Strawberry Waffle	5.9
Our Belgian Style Golden Waffle, Topped with Fresh Strawberries. Served with a Syrup, Butter and Vanilla Ice Cream.	
Ice Cream & Hot Chocolate Sauce Waffle	5.9
Our Belgian Style Golden Waffle with Two Scoops of Rich Vanilla Ice Cream & Butter. Served with Hot Chocolate Sauce for Pouring.	

GREAT COFFEE

Espresso	2
Double Espresso	2.5
Long Black	2.5
Macchiato	2.5
Cappuccino	3
Flat White	3
Latte	3
Iced Latte	3
Hot Chocolate With Marshmallows	3.5
Teas	
English Breakfast, Earl Grey, Camomile, Fresh Mint	2.5



FOOD ALLERGIES AND INTOLERANCES

WE TAKE ALL STEPS POSSIBLE TO ENSURE THAT WE CAN PREPARE DISHES THAT ARE FREE FROM ALLERGENS. WE PROCURE OUR INGREDIENTS FROM APPROVED SUPPLIERS ONLY AND ARE AWARE OF EACH INGREDIENT WITHIN EACH DISH. WE STORE OUR FOOD INGREDIENTS AND PREPARE OUR DISHES IN A MANNER THAT TAKES ALL STEPS TO AVOID ACCIDENTAL CROSS CONTAMINATION WITH ALLERGENIC INGREDIENTS. FURTHERMORE, WE TRAIN OUR FRONT OF HOUSE TEAMS TO BE AWARE OF THE IMPORTANCE OF MANAGING ANY ORDERS OF AN ALLERGENIC NATURE. WE ARE THEREFORE CONFIDENT THAT OUR PROCEDURES CAN GUARANTEE THAT GUEST ORDERS CAN BE PROVIDED FREE FROM SPECIFIC ALLERGENS. HOWEVER, WE DO HOLD ALLERGENIC INGREDIENTS WITHIN OUR KITCHEN AND THERE IS THE POSSIBILITY THAT THERE MAY BE SOME SMALL AMOUNT OF ACCIDENTAL ALLERGEN CONTAMINATION WHICH MAY BE BEYOND OUR CONTROL. AS SUCH, SHOULD YOU OR ANY GUEST HAVE A SEVERE SUSCEPTIBILITY TO ANY ALLERGEN WE WOULD RECOMMEND THAT YOU DO NOT EAT WITHIN OUR RESTAURANT