



Desserts

Christmas Pudding with Brandy Sauce and Vanilla Ice-cream ^V	5.95
Chocolate Cup Layered with Salted Caramel and Belgian Chocolate Mousse served with Toffee Fudge Ice-cream ^{V,A}	6.95
Profiteroles with Chocolate Sauce and Toffee Fudge Ice-cream ^V	6.95
Warmed Apple Pie with Crème Anglaise and Vanilla Ice-cream ^V	6.95
Sticky Toffee Pudding with Butterscotch Sauce ^V and Vanilla Ice-cream	7.25
Banoffee Sundae ^{V,A} Banana, Toffee Sauce, Fudge Pieces with Caramel Ice-cream and Cream	6.95
Cheese Plate ^{V,A} French Brie, Strathdon Blue and Godminster Organic Cheddar with Red Onion Chutney and Crackers	8.25
Ices and Sorbet ^{V,A} - Choose Three Scoops: Strawberry, Vanilla, Toffee Fudge and Mint Choc Chip Vegan Vanilla Ice-cream and Lemon Sorbet ^{VG,A}	5.95

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Coffee Menu

	Double	Single
Espresso - short dark strong coffee	2.80	2.20
Macchiato - short dark strong coffee topped with foamed milk	3.00	2.30
Espresso con Panna - shot of espresso topped with fresh cream	3.10	2.30
	Regular	Small
Americano serving of espresso topped with hot water	3.20	2.70
Cappuccino serving of espresso with hot foamed milk	3.30	2.90
Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
Caramel Café Latte serving of espresso, steamed milk and foam	3.50	
Café Mocha serving of espresso, steamed milk with a hot chocolate kick, topped with fresh cream	3.50	
Hot Chocolate (10oz) topped with fresh cream	3.30	
Selection of Speciality Teas Traditional, Peppermint, Chamomile, Darjeeling, Earl Grey, Lemon	2.80	
Cafetiere 1 person	3.30	
Cafetiere 2 persons	6.25	
Liqueur Coffee	5.80	
Biscuits per person	1.50	



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Banoffee Sundae ^{V,A} Banana, Toffee Sauce, Fudge Pieces with Caramel Ice-cream and Cream	6.95
Cheese Plate ^{V,A} French Brie, Strathdon Blue and Godminster Organic Cheddar with Red Onion Chutney and Crackers	8.25
Ices and Sorbet ^{V,A} - Choose Three Scoops: Strawberry, Vanilla, Toffee Fudge and Mint Choc Chip Vegan Vanilla Ice-cream and Lemon Sorbet ^{VG,A}	5.95

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Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
Caramel Café Latte serving of espresso, steamed milk and foam	3.50	
Café Mocha serving of espresso, steamed milk with a hot chocolate kick, topped with fresh cream	3.50	
Hot Chocolate (10oz) topped with fresh cream	3.30	
Selection of Speciality Teas Traditional, Peppermint, Chamomile, Darjeeling, Earl Grey, Lemon	2.80	
Cafetiere 1 person	3.30	
Cafetiere 2 persons	6.25	
Liqueur Coffee	5.80	
Biscuits per person	1.50	



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	Regular	Small
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Cappuccino serving of espresso with hot foamed milk	3.30	2.90
Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
Caramel Café Latte serving of espresso, steamed milk and foam	3.50	
Café Mocha serving of espresso, steamed milk with a hot chocolate kick, topped with fresh cream	3.50	
Hot Chocolate (10oz) topped with fresh cream	3.30	
Selection of Speciality Teas Traditional, Peppermint, Chamomile, Darjeeling, Earl Grey, Lemon	2.80	
Cafetiere 1 person	3.30	
Cafetiere 2 persons	6.25	
Liqueur Coffee	5.80	
Biscuits per person	1.50	



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Cappuccino serving of espresso with hot foamed milk	3.30	2.90
Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
Caramel Café Latte serving of espresso, steamed milk and foam	3.50	
Café Mocha serving of espresso, steamed milk with a hot chocolate kick, topped with fresh cream	3.50	
Hot Chocolate (10oz) topped with fresh cream	3.30	
Selection of Speciality Teas Traditional, Peppermint, Chamomile, Darjeeling, Earl Grey, Lemon	2.80	
Cafetiere 1 person	3.30	
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Liqueur Coffee	5.80	
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	Regular	Small
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Cappuccino serving of espresso with hot foamed milk	3.30	2.90
Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
Caramel Café Latte serving of espresso, steamed milk and foam	3.50	
Café Mocha serving of espresso, steamed milk with a hot chocolate kick, topped with fresh cream	3.50	
Hot Chocolate (10oz) topped with fresh cream	3.30	
Selection of Speciality Teas Traditional, Peppermint, Chamomile, Darjeeling, Earl Grey, Lemon	2.80	
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Cappuccino serving of espresso with hot foamed milk	3.30	2.90
Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
Caramel Café Latte serving of espresso, steamed milk and foam	3.50	
Café Mocha serving of espresso, steamed milk with a hot chocolate kick, topped with fresh cream	3.50	
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Cappuccino serving of espresso with hot foamed milk	3.30	2.90
Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
Caramel Café Latte serving of espresso, steamed milk and foam	3.50	
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	Regular	Small
Americano serving of espresso topped with hot water	3.20	2.70
Cappuccino serving of espresso with hot foamed milk	3.30	2.90
Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
Caramel Café Latte serving of espresso, steamed milk and foam	3.50	
Café Mocha serving of espresso, steamed milk with a hot chocolate kick, topped with fresh cream	3.50	
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Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
Vanilla Café Latte serving of espresso, steamed milk and foam	3.50	
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Cappuccino serving of espresso with hot foamed milk	3.30	2.90
Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
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Flat White Coffee serving of espresso with steamed milk	3.30	2.90
Café Latte serving of espresso, steamed milk and foam	3.30	
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Café Mocha serving of espresso, steamed milk with a hot chocolate kick, topped with fresh cream	3.50	
Hot Chocolate (10oz) topped with fresh cream	3.30	
Selection of Speciality Teas Traditional, Peppermint, Chamomile, Darjeeling, Earl Grey, Lemon	2.80	
Cafetiere 1 person	3.30	
Cafetiere 2 persons	6.25	
Liqueur Coffee	5.80	
Biscuits per person	1.50	