



HEMCRFTED PUDDINGS (V)

5.95

Hand made in house, crafted from experience, we're proud of our creations so don't be afraid to ask your server for a more detailed explanation.

Chocolate Amaretti torte

Mocha Ice Box Cake



CARNEGIE DELI CHEESECAKE, FRUIT COMPOTE

Scrumptious with a French Martini cocktail

Apfelstreudel Calzone

freshly baked to order served with vanilla ice cream.

Pecan Maple Tart with Vanilla Ice Cream

Ice Cream Sundae

Beckleberry's Ice Creams

Low Fat Frozen Yoghurt

(3 scoops of Mango or Strawberry flavours)

Cocktail Menu available



HOT DRINKS

Serving up a great coffee is really important to us - it gets us through the day after all! So, that's why we've chosen to pour illy; perfectly blended and expertly roasted to create its unique fresh taste and delicious aroma. You'll love it, just like we do, cup after cup.

AMERICANO	£2.75	CAFFE LATTE	£2.95
ESPRESSO MACCHIATO	£1.95	MOCHA	£2.95
ESPRESSO	£1.95	TEA	£2.50
CAPPUCCINO	£2.95	Ringtons English Breakfast, Earl Grey,	
DOUBLE ESPRESSO	£2.95	Green Tea, Fruit Teas or	
HOT CHOCOLATE	£2.95	Decaffeinated Tea.	



FOR LOVERS OF GIN

True gin is a handcrafted spirit. Price aside, here are our 6 favourite gins and some suggestions as to which dishes from the menu pair really well.

Beefeater - The first gin I would go for is the standard Beefeater, which is still hard to beat if what you are looking for a good strong belt of juniper. This is the benchmark gin against which others can be judged. The heavy juniper notes work well with strong flavours. In our opinion, it's perfect with smoked food, especially the home smoked salmon. **3.30 per 25ml or double up for 2.00**

Bombay Sapphire - Proscuitto and Reggiano Parmigiano, the ham is aromatic and offers a scent of woodiness. The creamy texture and flavour of the cheese cuts beautifully through the citrus flavours of Bombay Sapphire's sophisticated taste profile. Bombay Sapphire's unique taste, compliments these strong and fulsome flavours. **3.80 per 25ml**

Hendricks - A Scottish gin, Hendrick's, is not an everyday gin, and not for everyone. Being a bit of a maverick, with its powerful cucumber profile. It pairs very well with our salad bowl selections. **4.50 per 25ml**

Caorunn - is a real taste adventure. On the nose it's juniper with fruity notes of rowan and apple develop beautifully into a clean, crisp, aromatic flavours with a pronounced fruitiness and slight heather honey sweetness. These wonderful flavours are complimented when selected with the Zucchini and Haloumi Skewer. **4.50 per 25ml**

Aviation - belongs to an entirely new category of dry gins. Aviation explores the rich, floral and savoury notes of lavender, cardamom, and sarsaparilla to capture the lushness, spice, creativity, and freshness of the Pacific Northwest. These subtle flavours work very well with fish dishes and especially sea bass. Aviation also marries extremely well with Fever Tree Elderflower. **4.80 per 25ml**

No. 3 London Dry Gin - With juniper at its heart, it unashamedly celebrates the integrity and character of traditional London Dry Gin. While sweet orange peel infuses freshness. Grapefruit peel produces an extra zingy lift. Fever Tree Tonic is an ideal partner to enjoy a refreshing drink anytime of the day. The Smokehouse C&F sharing platter, with its robust flavours work very well with No. 3. **5.00 per 25ml**



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