

DESSERTS

Lime & Avocado Cheesecake (GF)	9
fresh mango & chilli compote, mango gel (616kcal)	
Sticky Toffee & Banana Pudding (V)	9
toffee sauce, Granny Gothards white chocolate ice cream (759kcal)	
Chocolate Torte (VG, GF)	9
raspberry gel & powder (422kcal)	
Crème Brûlée (GF, NF)	9
rich custard base, caramelised sugar (268kcal)	
Granny Gothards Ice Cream (V, NF)	9
Three scoops. Choose from strawberry, vanilla, chocolate or ask your server for today's flavours (301kcal)	
Artisan Cheese Selection (GF, NF)	13
Bath Soft and Bath Blue cheese, cheese biscuits, grapes, seasonal chutney (423kcal)	

COFFEE

	Reg	Lrg
Espresso	2.5	-
Dbl Espresso	2.8	-
Americano	2.8	3.8
Flat White	3.5	4
Cappuccino	3.5	4.5
Latte	3.5	4.5
Mocha	3.5	-
Macchiato	3.5	-

COCKTAILS & DIGESTIFS

Espresso Martini	9.5
Absolut Vanilia Kahlua Sugar Espresso	
Old Fashioned	10
Makers Mark Bitters Brown Sugar	
Liqueur Coffee	8
Irish French Baileys Gaelic	
Baileys Irish Cream (50ml)	4.5
Johnnie Walker Red Label (25ml)	4.5
Glenfiddich, 12 year (25ml)	6
Laphroaig, 10 year (25ml)	6.8

Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain. Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering. Indicators: (V) Vegetarian (VG) Vegan / (VG*) with modifications (DF) Dairy Free / (DF*) With modifications (GF) No added Gluten / (GF*) With modifications (NF) Nut Free / (NF*) With modifications. 'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free. Guests with severe allergies should consult our team before ordering.