



## DESSERT MENU

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order. Thank you  
Our chefs can tweak many of our dishes to cater for gluten free and vegan customers – please ask

PLEASE NOTE, WE'RE A CASHLESS PUB  
We only accept card payments. It's faster, more secure and COVID-safe for you and our team.

A 10% service charge is included for parties over 8 people.



## DESSERTS

Chocolate brownie with ice cream, honeycomb & chocolate sauce 8.50 G, M, E

Fruit crumble with crème anglaise or ice cream 8.00 M

Spotted dick with crème anglaise or ice cream 7.50 G, M, E

Belgian Waffle with Nutella, ice cream & mixed chopped nuts 8.00 G, M, E, N

Ice Cream M, E, Su

served with chocolate wafer

2.20 per scoop G, E, M, S

*vanilla, strawberry, chocolate, mint chocolate chip, caramel,  
rum & raisin, vegan vanilla*

Su

Sorbet

2.20 per scoop

*lemon, apple, raspberry, prosecco* M, G, Su, Mu, C

FBI Cheeseboard 12.50

M, G, E

*A selection of specialty cheese. Please ask your server for today's selection!*

C – Celery, G – Gluten, Cr – Crustaceans, E – Egg, F – Fish, M – Milk, Mu – Mustard, Mo – Molluscs, N – Nuts,



## TEA & COFFEE

Liqueur Coffee 6.50

*Jameson, Baileys, Tia Maria, Cointreau, Courvoisier*

Floater Coffee 3.75

Iced Coffee 3.50

Espresso 2.50/3.00

Americano 3.00/3.50

Latte 3.00/3.50

Cappuccino 3.00/3.50

Flat White 3.00

Mocha 3.00/3.50

Add our syrups to any coffee! 0.50

*Vanilla, Caramel, Cinnamon, Hazelnut*

Hot Chocolate 3.00/3.50

Babyccino 2.00/2.50

*Add cream & marshmallows 0.50*

Pot of Tea 3.00

*Breakfast, earl grey, lemongrass, peppermint, rooibos, jade tips*