

HOME MADE DESSERTS - £6

*Warm Chocolate Fondant with a Raspberry Centre served with
Vanilla Ice Cream rolled in Crushed Hazelnuts, and Raspberry Coulis*

Golden Syrup Sponge with Vanilla Crème Anglaise

Baileys Cheesecake with Butterscotch Sauce and Caramac Chocolate Shards

Rhubarb and Apple Crumble with Vanilla Crème Anglaise or Hand made Ice Cream

Bakewell Tart with Lemon Curd and Clotted Cream Ice Cream

Cheeseboard £8

*Selection of Award-winning English Cheeses with Grapes, Apple, Fig Jam and Biscuits
(Add Taylors Port 2008 50ml £3.70 or Grange Neuve Monbazillac 2009 Dessert Wine 75ml £4.50)*

Hand Made Ice Creams and Sorbets - 2 scoops £4 / 3 scoops £5

Choose from: Vanilla, Strawberry, Clotted Cream Fudge,

Chocolate and Mint Choc Chip Ice Creams

Or Sorbets: Lime or Raspberry Cocktail

[Our desserts are prepared in a kitchen where nuts are present!]



The Orange Tree

COFFEES

Espresso Single Shot £1.60, Double £3.00

Cappuccino Regular £2.00, Large £2.50

Filter/Decaffeinated Regular £1.90, Large £2.30

Latte / Hot Chocolate / Mocha £2.20

Floater Coffee £2.60 (add shots – priced below)

Pot of Tea for One £1.90

Speciality Teas: Green, Cranberry, Mint, Camomile and Earl Grey £2.00

LIQUEURS & DIGESTIFS

Courvoisier Cognac 25ml £2.50

Hennessy VS Cognac 25ml £2.90

Baileys Irish Cream 50ml £2.90

Tia Maria / Disaronno 25ml £2.60

Cointreau 25ml £2.80

Glenmorangie Single Malt 25ml £4.30

Taylors Late Bottled Vintage Port 2008 50ml £3.70

Grange Neuve Monbazillac 2009 Dessert Wine 75ml £4.50