

The Brasserie

Desserts

Milk chocolate and Salt Caramel Tart, Chocolate Crumb, Vanilla Ice Cream 7.95

Gluten Free and Vegan Blackcurrant Crumble Seasonal Fruits
Vegan Ice Cream (Vegan G/F) 7.95

Raspberry and Vanilla Pannacotta Raspberry Compote
Butter Shortbread 7.95

White Wine and Saffron Poached Pear, Orange Sorbet (Vegan G/F) 7.95

A Selection of Ice Cream and Sorbets 6.95

Brasserie Cheese Platter with Celery, Grapes and Autumn Chutney 11.95

Coffee

Americano 2.25

Flat White 3.45

Latte 3.45

Cappuccino 3.45

Espresso 2.95

Hot Chocolate 3.45

Freshly Brewed Tea 2.95

Please ask for our currant selection

Liqueur Coffee

All at 7.50

Irish Coffee/Baileys Coffee

Milk alternatives available

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy please inform your server before ordering.

Product specification sheets are also available to customers and can be found behind the bar.

All prices include VAT at the current rate.