



HATTON COURT

PUDDINGS

Baked ricotta and lemon cheesecake with blood orange sorbet	£9.50
Deep fried banana wrapped in filo pastry coated in cinnamon sugar with toffee condensed milk and salted caramel ice cream	£10.50
Rum and raisin crème brulee with vanilla tuille (gf)	£10.50
Sticky toffee pudding with toffee sauce and vanilla ice cream (gf)	£9.50
Raspberry and mint pannacotta	£9.50
Dark chocolate fondant with vanilla bean ice cream <i>(Please allow 20 mins to cook)</i>	£11.50
Selection of ice creams or sorbets	£8.50
English cheese and biscuits with quince jelly	£14.50
Affogato al Caffè "double shot of espresso with a scoop of vanilla ice-cream"	£6.50

Café Gourmand

"coffee of your choice with a selection of 4 pastries"
£10.50

Coffee and Liquors

Tea £3.00 | Baileys £6.00 | Espresso £3.25 | Tia Maria £4.50
Americano £3.20 | Cointreau £4.50 | Cappuccino £3.50
Drambuie £4.50 | Latte £3.50 | Pernod £4.50
Hot chocolate £3.50 | Disaronno £4.50 | Irish coffee £7.80
French coffee £7.80 | Calypso coffee £7.80 | Taylors Port £7.00

(gf) Gluten Free Option Available - (v) Vegetarian - (pb) Plant Based

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order.

Please note that a 12.5% discretionary gratuity is added to all tables.