

Journeys Homemade Crunchie, Salted Caramel, Honey Roasted Peanuts Vanilla Ice Cream (D,Sy,P,E)	£8.99
Homemade Dirty Chai Éclair, Chai Crème Pat, Coffee Chantilly, Butterscotch(E,D,G)	£9.50
Poached Local Pears, Cardamon Gel, Cheesecake Mousse, Pear Sorbet(D)	£8.50
Cheese Course ; Roquefort Panna Cotta, Macerated Raisins, Candied Walnuts, Homemade Melba Toasts(D,G,N,S)	£9.99
Coffee And Petit Fours ; Any hot drinks of your choice served with our Homemade Vanilla Fudge And Dark Chocolate Truffles (SY,D)	£6.75
Le Fromage; A plate of 3 carefully selected British Cheeses (D,G)	£12.50

Post Dinner Cocktails

Pick your Sour! Please choose from Whisky, Gin, Amaretto or Spiced Rum	£9.99
Side Car: Brandy, Cointreau Lemon Juice	£9.00
Journeys Mai Tai: White and Dark Rum, Orange liqueur, Hazelnut Syrup	£9.50
White Russian : Vodka, Coffee Liqueur, Fresh Cream	£10.50

Coffee

Espresso	£2.60
Cappuccino	£2.95
Latte	£2.95
Flat White	£2.95
Americano	£2.95
Coffee Liqueur	£8.99

Tea

English Breakfast	£2.50
Earl Grey Classic	£2.50
Traditional Masala Chai	£2.90
White Jasmine Dragon Pearls	£3.20
Coconut Cream Rooibos	£3.20
Jade Green	£2.90
Decaf Jasmine Minhou	£3.20
Peppermint	£3.20

Digestive 25ml £5.50 / 50ml £9.00

Walnut Nocino, Pleasant Land Amaretto, Limoncello, Bailey, Brandy, Cointreau, Tequila
Rose, Calvados, Kahlua

Some of our dishes contain the following allergens: C-Celery, Cr - Crustaceans, D - Dairy,
E - Eggs, F - Fish, L - Lupin, Mo - Mollusc, M - Mustard, N - Nuts, P - Peanuts, SS -
Sesame seeds, Sy - Soya, S - Sulphur, G - Gluten