

FRESHLY GROUND COFFEE

Milk alternatives available please ask a member of staff

Americano £3

With hot water

Espresso £3

Coffee shot

Flat white £3

Strong espresso with steamed milk

Latte £3

Weak espresso with steamed milk

Cappuccino £3

Espresso with steamed milk foam topped with chocolate powder

Cafetière £6

Good for sharing Four cup

Floater Coffee £4

Americano with double cream

Liqueur Coffee £7

Americano, liqueur, double cream

Deluxe Hot Chocolate £4

Steamed milk cream & marshmallow

Café Mocha £4

Hot chocolate with espresso

LOOSE LEAF FUSION TEA

English Breakfast £3

Blended with three different Assam leaf

Sapphire Earl Grey £3

Rich & delicate bergamot, blue malva flowers

Dragonwell Green £3

Smooth, subtle flavour with a sweet finish

Organic Jasmine £3

Floral, green tea scented with jasmine

Egyptian Mint £3

Refreshing, cooling and flavourful notes

Organic Darjeeling £3

Champagne of teas, exquisite flavour

Decaffeinated Ceylon £3

Rich & full bodied flavour

Spiced Chai £3

Indian teas with exotic spices

Citrus Chamomile £3

Caffeine free, lemongrass & mellow citrus

Persian Pomegranate £3

A succulent & sweet herbal infusion

Spicy Rooibos Pepper £3

Cinnamon, cardamom, cloves & orange

DESSERT MENU

Chocolate Brownie (GF) £7

served with chocolate ice cream

Eynsford Mess Sundae (GF) £7

Crushed meringue, mixed berries & clotted cream vanilla ice cream

Lemon Tart £7

Served with clotted cream ice-cream & raspberry coulis

Pecan Pie £7

Served with salted caramel ice cream

Sticky Toffee Pudding £7

Served with crème anglaise

Affogato £7 **Affogato with Liqueur** £9

One scoop of vanilla ice cream, espresso shot & baked shortbread

Sorbet (VG) £7

Elderflower & passionfruit sorbet

CASTLE CHEESEBOARD

Harrogate Blue, Smoked Applewood, French Brie,

Coastal Cheddar, Innkeeper's Choice

Accompanied with crackers, pickles, olives, dried fruit & chutneys,

Two cheeseboard £9 **Three cheeseboard** £12 **Five cheeseboard** £15

Deluxe three cheese & decanter of Taylors 20 year old Port £19

Deluxe five cheese & decanter of Taylors 20 year old Port £23

DESSERT COCKTAILS

Espresso Martini £9

Vanilla vodka, Tia Maria, espresso

Chocolate Martini £9

Vanilla vodka, crème cacao, cream, baileys

Brandy Alexander £9

Cognac, cream, crème cacao, nutmeg

DESSERT WINE & PORT

Australian Chambers Rutherglen Muscat

100ml glass £6.50 200ml Crystal Decanter £12

Sweetness of raisins, figs & prunes, unctuous rich & fresh

Taylors 20 year old Port 50ml £5.50

ALLERGEN & INTOLERANCE INFORMATION

V- VEGETARIAN/ VG-VEGAN/ GF-GLUTEN FREE

Be advised that all gluten free (GF) dishes are made in a kitchen where we cook with ingredients containing gluten. Every care is taken to prevent allergen cross contamination, but due to the size of the kitchen all dishes may contain traces of allergens. With this in mind we cannot cater for people with life threatening allergies.

All gluten free fried foods are cooked in a separate fryer. All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola & Roquefort. All dishes are seasoned & salads will have dressing. We decorate dishes with nuts & cook dishes containing nuts in all parts of the kitchen & cannot guarantee that there will not be traces of nuts in our food. Be aware that all ingredients may not be stated in dish descriptions, so if you have any allergies please check with a member of staff before ordering. Please note that our dishes may contain one or more of the following allergens: Gluten, Nuts, Fish, Crustaceans, Molluscs, Sesame Seeds, Eggs, Milk, Soya, Celery, Mustard, Lupin, Peanuts, Sulphur Dioxide.