

DESSERTS & COFFEE

Home Made Dessert Selection 4.95

Sticky Toffee Pudding:

A Delicate Home Made Toffee and Date Sponge Topped with Hot Sticky Toffee Sauce and served with a Jug of Fresh Cream

Rags Cheesecake of The Day:

A Light and Fluffy Home Made 'Cheesecake of The Day' on a Buttery Biscuit Base, served with Fresh Whipped Cream

Classic Crème Brule: Chefs Home Made Crème Brule with Hint of Vanilla, Topped with Fresh Raspberries and served with Shortbread Biscuit

Marble Chocolate & Orange Brownie:

A Rich, Dark and Decadent Brownie Marbled with an Orange Cream Cheese and Topped with Chocolate Shards, Served Warm with Luxury Vanilla Ice Cream

Mr Moos Local Ice Cream Selection:

Three scoops of Deliciously Creamy, Locally Produced, Ice Cream Served with Fresh Cream and Café Wafer Curl. Please ask your Server for Today's Flavours

Traditional Cheese Board 5.95

A Selection of English Cheese with Biscuits, Grapes, Celery, Fruit Bread and Chutney

Daily Specials Available Please See our Black Boards

Food Allergies & Intolerances

Before Ordering, please speak to our staff about your requirements

Hot Beverages

Americano 2.40	Regular Steamed Hot Chocolate 2.70
Café Latte 2.95	With Cream, Marshmallows & Chocolate Sauce 2.95
Cappuccino 2.70	Liqueur Coffee 4.95
Mochacino 2.95	Yorkshire Tea 1.75
Flavoured Syrup 0.45	Decaffeinated Tea 1.75
Espresso 2.00	Speciality/Fruit Tea 1.75