

DESSERTS & COFFEE

Home Made Dessert Selection 5.25

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

Apple, Honey & Cinnamon Pie

Sweet & spiced slowly cooked Apples encased in Chefs Home Made Short Crust Pastry, served warm with Luxury Clotted Cream Ice Cream

Home Made Chocolate and Mint Brownie:

A Rich, Dark and Decadent Brownie Base with Minted Cream Topping and Chocolate Grenache Served Warm with Luxury Vanilla Ice Cream

Chefs Own Classic Crème Brule served with Fresh Raspberries and Short Bread Biscuit

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 6.95

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

Hot Beverages

Americano	2.50	Regular Steamed Hot Chocolate	3.10
Café Latte	3.10	With Cream, Marshmallows & Chocolate Sauce	3.50
Cappuccino	2.95	Liqueur Coffee	5.50
Mochacino	3.10	Yorkshire Tea	1.95
Flavoured Syrup	0.45	Decaffeinated Tea	1.95
Espresso	2.00	Speciality/Fruit Tea	1.95

We take all allergies very seriously and work hard to provide a wide choice to fit a range of dietary needs. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchens mean we cannot guarantee any of our dishes are "free from".

Please ask a member of staff to see our Allergens information sheet.