

GREYFRIARS

Desserts

Chocolate & hazelnut soufflé please allow 20 minutes £7.95
Milk & praline ice cream

Apple tarte tatin £7.95 (v) (1) (2) (3)
Apple crisp, cinnamon ice cream

GreyFriars' sticky toffee pudding £7.25 (v)
Cinnamon tuile, vanilla ice cream

Trio of our own ice creams & sorbets £6.50 (v) (1) (2) (3)
Please ask a member of staff for today's choices

Pumpkin mousse £7.50 (v)
Brown butter shortbread, milk chocolate, pumpkin seeds, cranberry gel

Coconut parfait £8.25 (v) (1) (2) (3)
Macerated blackberries, dark chocolate dome,
blackberry & rose consommé

Espresso tart £7.95 (v)
Toasted hazelnuts, coffee crumb, dark chocolate tuile,
milk ice cream

Great British artisan cheese plate £10.95 (v) (2)
Quince jelly, savoury biscuits, walnuts, celery, grapes

GreyFriars' Tea Selection £3.50
The following tea is sourced and selected by Rare Tea Company
Speedy Breakfast, Royal Air Force Breakfast Blend, Earl Grey,
Whole Green Leaf, White Peony, Wild Rooibos

Herbal Infusions £3.50
Sri Lankan Lemongrass, English Peppermint, English Chamomile

Nespresso Coffee

Americano	£3.00	Espresso	£3.00
Espresso Large	£3.50	Flat White	£3.50
Macchiato	£3.50	Cappuccino	£3.50
Latte	£3.50	Iced Coffee	£3.50

Plus your choice of syrup, caramel, vanilla, cinnamon, hazelnut or chocolate (25p extra)

Cafetière £5.00

Callebaut Hot Chocolate £4.50

(v) denotes vegetarian option (1) denotes vegan option available upon request

(2) denotes gluten free option available upon request (3) denotes dairy free option available upon request

Food Allergies and intolerances: Before ordering please speak to a member of the food service or bar team about our ingredients. Should you have any questions regarding the content or preparation of any of our food please ask one of our team.