

— CHEESE AND SAVOURIES —

- Selection of British farmhouse cheese 14.00
Cod's roe on toast 10.00
Welsh rarebit 11.00 Scotch woodcock 12.75
Angels on horseback 15.00
Anchovies on toast 11.00 Field mushrooms on toast 11.00

— ICE CREAMS AND SORBETS —

- Ice creams 8.50
Vanilla, pistachio, lemon curd or chocolate
Sorbets 8.50
Lime, raspberry, mango or passion fruit

— DESSERTS —

- Bread and butter pudding 10.00
Rhubarb and Granny Smith apple crumble, vanilla custard 10.00
Amedei chocolate fondant, cherries, pistachio ice cream 10.00
Strawberry sherry trifle 10.00
Fresh fruit salad 8.50
Coffee Cambridge cream, praline, hazelnut shortbread 10.00
Raspberry soufflé, lemon curd ice cream 12.00

— TEA AND COFFEE —

- Filter coffee 3.50 Espresso 3.75 Double espresso 4.25 Cappuccino 4.25
Fresh mint 4.50
Postcard Teas 4.50
English Breakfast, Earl Grey, Darjeeling, Lapsang Souchong, Garam Assam Chai
Green Tea, Camomile, Peppermint, Lemon Verbena
Selection of petit fours 7.00

The Jimmy Marks Room and the Green Room are available for private dining