



Through changing our menus with the seasons, we strive to serve you delicious food using the freshest ingredients. **That's the EPIC way**

## PUDDING

<b>3 Scoops of Homemade Ice Cream &amp; Sorbet</b> [V] £5.50 Vanilla Pod, Toffee, Rum & Raisin, Raspberry Sorbet, Gin & Lemon Sorbet
<b>Banoffee Cheesecake</b> £6.50 Caramelised Banana
<b>Iced Orange &amp; Grand Marnier Parfait</b> [GF] £6.50
<b>Milk Chocolate Mousse &amp; Blondie</b> £6.50 Raspberry Sorbet
<b>Chocolate &amp; Vanilla Spotted Dick</b> £6.00 Sabayon Sauce
<b>Lime Marinated Pineapple</b> [GF] [DF] £6.00 Coconut & Toasted Meringue

**Selection of British Cheeses from the Trolley** [N]  
Seasonal Chutney, Grapes & Celery, Crackers  
Choice of 3 £8.00 | All 5 £13.50

## HOT DRINKS

<b>Americano</b> £2.75
<b>Cappuccino</b> £2.75
<b>Espresso</b> £2.75
<b>Double Espresso</b> £3.00
<b>Flat White</b> £2.75
<b>Hazelnut/Caramel/Vanilla Latte</b> £3.00
<b>Mocha</b> £3.00
<b>Pot of Tea</b> £2.25 Choice of Camomile, Earl Grey, Peppermint, Fresh Mint, Raspberry, Decaf
<b>Amaretto Latte, Baileys Latte, Liqueur Coffee</b> £5.00
<b>Hot Chocolate</b> £3.00
<b>Unicorn Hot Chocolate</b> £3.00
<b>Babyccino</b> £1.00

## DESSERT WINES

100ML

<b>Chateau Calabre, Semillon Doux</b> £5.65 <i>Montravel, SW France</i> Delicate sweet wine with sweet grapefruit character, good with fruit based desserts
<b>Nv Piquepoul Moelleux, Caves De Beauvignac</b> £4.50 <i>Languedoc</i> Rare sweeter version of Picpoul, late harvested but still fresh and elegant

## PORTS

50ML

<b>Sandeman Founders Reserve Port</b> £2.75 Aged for five years, a very appealing smooth warming mature sweet Port
<b>Graham's Quinta dos Malvedos Vintage Port</b> £3.00 From one of the Douro's greatest vineyards: Luxurious & lusty, showing cassis & layers of black fruit & plum
<b>Dow's Crusted Port</b> £3.40 Crusted port is rarely seen nowadays & has all the character of a vintage port, but nearer the price of a ruby port!
<b>Sandeman 10 Year Old Tawny Port</b> £3.50 A vibrant premium aged wine with great combination of ripe cherries & mature intensity
<b>Dow's Quinta do Bomfim, Vintage Port, 2001</b> £4.60 Single vineyard vintage port from a top port house. Packed with juicy fruit flavours, peppery tannins, & a long slightly dry finish
<b>Churchill White Port</b> £3.00 Vibrant golden colour with grated nutmeg & eucalyptus on the nose. On the palate it is fresh & complex with a long peppery finish

A 10% optional gratuity will be added to tables of eight or more. This is distributed between the whole team. Thank You.

For any allergen information please contact a member of our team. [V] Vegetarian | [GF] Gluten Free | [GFA] Gluten Free Available | [N] Contains Nuts