



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

PUDDING

3 Scoops of Homemade Ice Cream & Sorbet ^v	£5.50
Vanilla Pod, Milk Chocolate & Caramel Ripple, Cardamom, Strawberry Daiquiri Sorbet, Blackberry Sorbet	
English Strawberry Cheesecake	£6.00
Strawberry Daiquiri Sorbet	
Lemon Posset ^{GFA}	£5.75
Summer Berries & Ginger Biscuit	
Chocolate & Olive Oil Sponge	£6.50
Poached Apricots, Cardamom Ice Cream	
Baked Peaches ^{GFA}	£6.00
Amaretti Biscuits, Vanilla Custard	
Cherry & Coconut Trifle ^{GF}	£6.50
Macaroon	

Selection of British Cheeses from the Trolley ^N
Seasonal Chutney & Grapes, Miller's Damsels
Choice of 3 £8.00 | All 5 £13.50

HOT DRINKS

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

DESSERT WINES

100ML

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

PORTS

50ML

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