



Upton Snodsbury

Puddings

£4.50

Warm churros (spanish doughnut) with honeycombe ice-cream and chocolate dipping sauce

Vanilla baked cheesecake with red berry compote and creme chantilly

Warm spiced pineapple cake, caramel sauce and creme fraiche (contains nuts)

Rich chocolate and amaretto torte and raspberry sorbet

Passion fruit tart, mango swirl ice-cream and exotic fruit compote

Selection of cheeses:

Double Worcester, Worcester sauce, Cropwell stilton and Cornish organic brie, homemade chutneys

All desserts are made at The Oak by our pastry chef Caroline Richards.

Local cheese & biscuits

(served with homemade chutney)

£6.50 for one or £8.50 to share

Double Worcester*

Snodsbury hard goats' cheese*

Cropwell Bishop blue stilton

Worcestershire sauce cheese*

**all made by Anstey's of Worcester*

We are proud to use ice cream from Bennets Dairy and cheese from Anstey's of Worcester

Our chefs are squirrels so your food may contain traces of nuts

Coffee

Espresso	£1.50/2
Ground coffee	£1.50
Latte	£2.50
Macchiato	£2
Cappuccino	£2.50

Tea

© Mr Scruff's organic
fair trade teas

English breakfast	£1.50
Forest fruits	£2
Mint + chilli	£2
Yerba mate	£2

Chocolate

Hot Chocolate

(with froth + marshmallows = happiness) £2.50

Coffee + booze + cream

£3.50

Choose from: Irish whiskey, dark rum, brandy, Baileys, Cointreau, amaretto, Tia Maria, sambuca or Malibu

All coffees available as decaffeinated (50p supplement)

All coffees & teas are made using fair-trade beans because we care about things like that...

Snifters & tipples

Cockburns Fine Ruby Port (50ml)	£2.50
Warre's Otima 10yr Tawny Port (50ml) served chilled	£5
Courvoisier VS Cognac (25ml)	£2.50
Rémy Martin XO Excellence Cognac (25ml)	£5