



Upton Snodsbury

Puddings

£4.50

Warm apple & pear streusel tart with custard sauce

Lemon meringue pie with raspberry ripple ice cream

Caroline's rum and raisin cheesecake
with lime crème fraîche

Homemade chocolate brownie with vanilla seed ice cream

Trio of crème brûlée – white chocolate + Kahlúa
+ vanilla (ideal to share) £6

*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