



Upton Snodsbury

Puddings

£4.50

**Caroline's homemade chocolate,
orange and ginger choux bun**

Strawberry and clotted cream shortbread stack

**Baked raspberry and vanilla cheesecake
with crème Chantilly**

**Chocolate and salted peanut tart
with pistachio ice cream and homemade honeycomb**

Coconut rice pudding with caramelised banana and rum

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

*All dishes marked with a (g) contain gelatine
and those marked with a (n) contain nuts.*

Local cheese & biscuits

(served with homemade chutney)

£6.50 for one or £8.50 to share

Double Worcester*

Cornish organic brie

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

Tea

© Mr Scruff's organic
fair trade teas

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

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

Chocolate

Dippy's 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



SINGLE MALT SCOTCH WHISKY
Handcrafted at
THE BALVENIE
Distillery, Banffshire
SCOTLAND

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