

The seven stars

EAT • DRINK • SLEEP

Desserts	Apple and Blackberry Crumble (V) (GF) Vanilla pod custard.	5.5
	Toasted Belgian Waffles (V) chocolate sauce and vanilla pod ice cream	5.5
	Lemon Tart (GF) (V) Mixed berry compote and a raspberry sorbet.	6
	Dark Belgian Chocolate Brownie (V) Salted caramel sauce and mint chocolate ice cream.	6
	Buttermilk Pannacotta Lemon curd, shortbread, raspberry and white chocolate crumb.	6
	Half a Dessert and Coffee Half a Lemon Tart, Brownie or Crumble.	6

Cheese & Biscuits **3 cheeses** 7.5 / **5 cheeses** 12

Mature Herefordshire Cheddar: A classic, simple and tasty cheddar that is aged traditionally for up to 10 months.

Somerset Brie Creamy and mild with a soft edible rind. The curd is even textured and takes on a straw-like colour. Ripened over a 7 week period to create a softer, fuller flavour.

Tuxford and Tebbutt Shropshire Stilton: Typical blue veining, rich and complex flavours and made to traditional method. Turned and graded by hand.

French Goats Cheese: A versatile cheese, intense, providing earthy and tangy nuances that sharply sweep the palate.

Guest Cheese of the Day: Please ask your server for today's cheese

SAMPLE MENU ONLY



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Dessert Cocktails	Chihuahua		8	
	Baileys, coffee and vanilla tequila, espresso and dark chocolate.			
	Classic Rusty		8	
	Lamb's Navy rum, Tio Pepe, premium whisky and sugar syrup.			
	Espresso Martini		8	
	Vodka, Tia Maria, a shot of Espresso and a splash of caramel.			
	Old Fashioned		7	
	Jack Daniels, bitters and orange peel.			
Liqueur Coffees	Irish - Jameson		4.5	
	Calypso - Tia Maria			
	Brandy - Martel			
	Amaretto - Disaronno			
Hot Drinks	Espresso	1.95	Americano	2.3
	Cappuccino	2.9	Latte	2.6
	Mocha	3.4	Hot Chocolate	3.2
	Add a flavoured syrup 0.5			
	Pot of Tea for one		1.95	Specialty Teas

