



THE
NEIGHBOURHOOD
KITCHEN ✎ BAR ✎ GARDEN

DESSERTS

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| DEEP-FRIED MARS BAR  | £6.50 |
| Lightly battered and fried to a crisp finish, revealing a molten centre, served with vanilla ice cream. | |
| STICKY TOFFEE PUDDING  | £6.50 |
| Warm sponge pudding with a rich toffee sauce accompanied by vanilla ice cream | |
| VANILLA ICE CREAM, CHOCOLATE SAUCE | £4.50 |
| Vanilla ice cream served with warm chocolate sauce. | |
| BANOFFEE PIE  | £6.00 |
| Buttery biscuit base with banana, toffee and softly whipped cream. | |
| VEGAN RHUBARB & GINGER CHEESECAKE  | £7.50 |
| Ginger crumb base topped with rhubarb and a smooth vegan chocolate layer. | |

HOT DRINKS

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| LATTE OR CAPPUCCINO | £4.00 |
| Expertly prepared espresso with steamed milk. | |
| AMERICANO | £3.50 |
| Freshly brewed espresso topped with hot water. | |
| HOT CHOCOLATE | £4.50 |
| Rich and smooth chocolate, served hot. | |
| TEA | £3.50 |
| Selection of breakfast, peppermint, chamomile, Earl Grey, apple & rooibos, or mixed berry. | |

V = vegetarian | VE = vegan | GF = gluten free | DF = dairy free

Gluten free dishes are produced utilising non-gluten containing ingredients. A discretionary 12.5% service charge will be added to your bill, shared equally among our hotel team. Let us know if you would like it removed. Prices include VAT.

Adults need around 2000KCAL a day.

This menu was printed on eco-friendly paper.

SCOTTISH COFFEES

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| SCOTTISH | £8.50 |
| Freshly brewed coffee with a measure of Scotch whisky, lightly sweetened and finished with softly whipped cream. | |
| DRAMBUIE | £8.50 |
| Hot coffee enriched with Drambuie, offering notes of honey, herbs, and spice, topped with lightly whipped cream, heather honey, herbs, and spices-warm and fragrant. | |

LIQUEURS £5 each

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| BAILEYS IRISH CREAM | |
| Smooth, velvety cream blended with Irish whiskey, offering notes of cocoa and vanilla. | |
| COINTREAU | |
| Clear orange liqueur with a crisp, citrus-forward character and subtly sweet finish. | |
| AMARETTO DISARONNO | |
| Italian almond liqueur with a rich, nutty sweetness and a hint of apricot. | |
| DRAMBUIE | |
| Golden whisky liqueur infused with heather honey, herbs and spices, warm and fragrant. | |
| GRAND MARNIER | |
| Luxurious blend of cognac and bitter orange, offering depth, warmth, and elegance. | |
| KAHLÚA | |
| Rich coffee liqueur with velvety sweetness, perfect on its own or in cocktails. | |
| LIMONCELLO | |
| Bright, zesty lemon liqueur from Southern Italy, refreshingly sweet and crisp. | |
| SOUTHERN COMFORT | |
| Whisky-based liqueur with subtle fruit and spice notes, smooth and warming. | |

Klimato

CO₂e data provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/ serving) and a rating (A-E) reflecting its relative climate impact.

