



Desserts

Bread & Butter Pudding of the Week 5.00
Served with Ice Cream

Gingerbread Brownie (gf) 6.00
With a Mini Gingerbread Man & Served With Vegan Custard

Spiced Carrot Cake Sundae (ve) 6.50
With Vanilla Ice-Cream, Handmade Ginger Carrot Cake, Candied Orange, Mulled Wine Syrup

Christmas Pudding 5.00
With Brandy Sauce

Manchester Chocolate Board
A Selection of Five Handmade Chocolates From
Manchester Chocolatier Martin Chandler with Chocolate Dipped Fruit
For 1 Person 5.00 For 2 People 9.00

British Cheese Board
A Selection of Three British Cheeses, Homemade Chutney & Crackers
For 1 Person 5.00 For 2 People 9.00

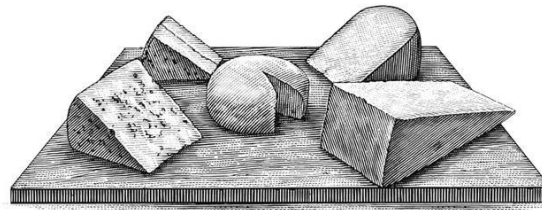
Ice Cream Plant Pot 3.50
3 Scoops of Homemade Ice-Creams Ask Staff for Today's Choices

All Our Ice-Creams Are Made in House and Are Subject to Availability



***All food is prepared in house and is subject to availability**

**Please let us know if you have any allergies or require information on ingredients used in our dishes*
A discretionary service charge of 10% will be added to tables of 10 or more*



Hot Chocolate

Artisan Chocolate sticks to stir into hot milk from
Chocolatier Martin Chandler.

Chocolate 2.7
Gingerbread 2.7
Mint 2.7
Orange 2.7

Coffee

We use a freshly ground double shot of 'ManCoCo
Espresso Blend' coffee, unless requested

Americano 2.2
Espresso 1.8
Cappuccino 2.5
Mocha 2.6
Macchiato 2.2
Flat White 2.4

Add an extra shot for 1.50

Tea

We use loose leaf tea in all our teapots

Full English 2.2
Breakfast Blend of Assam tea & Rwandan Black tea.

Mancunian Grey 2.4
Classic Earl Grey with the Recognised Colours Of
Manchester Mixed In...

Gunpowder Green 2.4
A Chinese Green Tea with Traditional Preparation.

Turing Tea 2.5
A Very Special Blend Named After Famous Mancunian
Alan Turing. This Green Tea combines Two
Quintessentially British Flavours, Pear & Elderflower

