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## AFTER DINNER COCKTAILS

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### CLASSIC ESPRESSO MARTINI

*Vanilla Vodka & Coffee Liqueur shaken over ice with fresh Espresso £11.*

### BAILEYS ESPRESSO MARTINI

*Vanilla Vodka & Baileys shaken over ice with fresh Espresso £11.*

### GREEN MAN OLD FASHIONED

*Single Malt Whiskey, Bitters, Sugar, Orange £10*

### LEMON DROP BRAMBLE

*Limoncello, Lemon Juice, Gin, Touch of Elderflower £10*

### RUSTY NAIL

*Scotch Whiskey, Drambuie, Bitters, Orange £10*

### BAILEYS HOT CHOCOLATE £8

### DRIVER MARTINI

*N/A Vanilla Vodka, Espresso & Either Vanilla or Caramel Syrup £6*

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## COFFEES, TEAS & INFUSIONS

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### Selection of Teas & Infusions

*English Breakfast, Earl Grey, Peppermint, Chamomile, Jasmine, Green Tea £3.50*

### Americano – strong black

**White Americano** – strong black with milk on the side

**Latte** – double espresso topped with steamed milk

**Cappuccino**- double espresso topped with frothy steamed milk & chocolate

**Flat White**- double espresso coffee topped with microfoam milk

\*All of the above priced at £4\*

**Macchiato** – espresso & a dash of frothy steamed milk £3

**Single or Double Espresso** £2.75/£4.50

**Hot Chocolate** £4

**Liqueur Coffee** –

**Irish (Jamerson) Italian (Amaretto)**

**Scottish (Drambuie)**

**Calypso (Kahula) French (Brandy)** £9.50

**Syrups** – Caramel, Vanilla & Pumpkin Spice £1

## DESSERTS

### GREENMAN PEACH MELBA SUNDAE

*Vanilla Ice-Cream, Raspberry Sorbet, Peach, Whipped Cream, Raspberries and Raspberry Sauce, £9.50 (GF/ DF & Vegan option available on request)*

### DARK CHOCOLATE DELICE

*Piquant Raspberry Coulis and Homemade Honeycomb £8.50*

### PEAR AND FRANGIPAN TART

*enhanced with Almonds & Served with Vanilla Ice-Cream £8.50*

### STICKY TOFFEE PUDDING

*Toffee Sauce, Vanilla Ice-Cream £8.50*

### BOSC POACHED PEAR

*stuffed with Chocolate Ganache & served with Pistachio Anglaise £8.50 (GF – can be DF & VGN on request)*

### LEMON TART

*Piquant Raspberry Coulis and Raspberry Sorbet £8.50*

### FLOATING ISLAND

*Served with Caramel Sauce, Toasted Almonds £8 (GF)*

### AFFOGATO

*2 scoops of Frosty Sweet Vanilla Ice-cream served with a Robust, piping hot Espresso and a shot of either Amaretto or Coffee Liqueur. £14 (GF)*

### GREEN MAN SEASONAL CRUMBLE

*Served with either Double Cream OR Vanilla Ice-Cream £8.50*

### DUO OF ICE-CREAM OR SORBETS

*Ask a member of staff for our current flavors £8*

*Additional servings of Ice-Cream £4 (GF – Vegan on request)*

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### SELECTION OF FINEST LOCAL AND CONTINENTAL CHEESE.

*Please See Our Specials Board For Our Selection*

*Served with Biscuits, Grapes and Celery £14*

*\*GF available on request\* Add a glass of Port for £5*

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### DESSERT WINES - All 125 ml Measure

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**Yelands Nobel Riesling** – Headily aromatic with spiced apple crumble, baked stone fruit and honeysuckle, the palate rounded out with baked quince and the piercing sweetness of lemon curd. Ideal with fruity desserts and cheese. £12

**Stanley Estates Nobel Harvest** – A luscious dessert wine made from fully botrytised grapes from the short rows above Steve and Bridget's House. The aromas of orange blossom lead into ripe, succulent flavors or honey and marmalade, with a tinge of acidity to give a clean finish £10