
AFTER DINNER COCKTAILS

ESPRESSO MARTINI COLLECTION £11 per drink

CLASSIC Vanilla Vodka, Coffee Liqueur
Espresso

BAILEYS Vanilla Vodka, Baileys, Espresso

GREEN MAN OLD FASHIONED

Bourbon Whiskey, Bitters, Sugar, Orange
£10

LEMON DROP BRAMBLE

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

BAILEYS HOT CHOCOLATE £8

COFFEES, TEAS & INFUSIONS

Selection of Teas & Infusions

English Breakfast, Earl Grey, Peppermint,
Chamomile, Jasmine, Green Tea £3.5

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
micro foam milk

All of the above priced at £4

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

Single or Double Espresso £2.75/£4.5

Hot Chocolate £4

Syrups – Vanilla/ Cinnamon £1

Liqueur Coffee Collection £9.5

Irish (Jameson) Italian (Amarretto)

Calypso (Kahula) French (Brandy)

GREEN MAN DESSERT MENU

CLASSIC LEMON MERINGUE PIE

Raspberry Coulis & Raspberry Sorbet £9.5

AFFOGATO

2 scoops of Vanilla Ice-cream served with an Espresso and a shot of
either Amaretto or Baileys or Coffee Liqueur. £15 (GF)

BANOFFEE PANNA COTTA

Salted Caramel Panna cotta, topped with Dulce du Leche cream,
Bruleed banana & Sable Biscuit £9.5 (GF On Req)

CHOCOLATE PAVE

Crispy Chocolate Base, Topped with Almonds, Chocolate Cremux,
Honeycomb pieces & Honey and & Almond Ice-cream £9.5
(Contains Nuts)

PINEAPPLE & GINGER CAKE

Charred Pineapple, Mango Sorbet & Coconut and Rum Sauce £9.5
(V, DF)

RHUBARB AND CUSTARD PARIS BREST

Poached Rhubarb, Crème Patisserie, Roasted Rhubarb Puree, Choux
Pastry £9.5

DUO OF ICE-CREAM OR SORBETS

Ask a member of staff for our current flavors £8 Additional servings
of Ice-Cream £4(GF)

DESSERT WINES

Rustenberg Old Vine Muscat Alexandria- A balanced sweet, fortified
wine with beautiful freshness & texture. The aromatics are quite
beautiful with notes of jasmine, pear, peach, melon and spice while
the palate shows pure fruit, zippy acidity and gently grippy finish
thanks to that skin contact. Beautiful with our homemade Bakewell
tart **£10 – 75ML / £40 – 375ML**

Stanley Estates Nobel Harvest Sauvignon Blanc- With seductive
aromas of fragrant orange blossom, spices and fudge. The smooth
initial taste develops into soft sweetness on the palate backed by the
delicate aromas that are found on the nose. We suggest this dessert
alongside fruity puddings and chocolate **£12 – 75ML/£50- 375ML**