

\*\*\*\*\*

## AFTER DINNER COCKTAILS

\*\*\*\*\*

### ESPRESSO MARTINI COLLECTION

**£12 per drink**

*CLASSIC* Vanilla Vodka, Coffee Liqueur  
Espresso

*BAILEYS* Vanilla Vodka, Baileys, Espresso

### GREEN MAN OLD FASHIONED

Bourbon Whiskey, Bitters, Sugar, Orange £12

### LEMON DROP BRAMBLE

Limoncello, Lemon Juice, Gin, Touch of  
Elderflower £12

### BAILEYS HOT CHOCOLATE £9

\*\*\*\*\*

### 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 £10

**Irish (Jameson) Italian (Ameretto)**

**Calypso (Kabula) French (Brandy)**

## GREEN MAN DESSERT MENU

### CHERRY SEMI FREDDO

Genoise Sponge, Cherry Compote & Limoncello Cream  
£9.5

### AFFOGATO

2 scoops of Vanilla Ice-cream served with an Espresso and a shot of  
either Amaretto or Baileys or Coffee Liqueur. £16 (GF)

### STRAWBERRY ETON MESS

Homemade Meringue Kisses, Whipped Cream, Fresh Strawberries and  
Homemade Strawberry Sorbet. £9.5 (GF- DF On Req)

### DARK CHOCOLATE BASQUE CHEESECAKE

Creamy Chocolate Burnt Custard Cheesecake, Salted Caramel Sauce and  
caramelized White Chocolate Sorbet. £9. (GF)

### PINEAPPLE & GINGER CAKE

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

### APRICOT AND ALMOND STRUDEL

Raspberry Gelee, Flaked Almonds, Raspberry Coulis and Homemade  
Madagascan Vanilla Ice-cream £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**