

DESSERT MENU

Traditional Crème Brûlée (GF) £6

Belgian chocolate fondant,
honeycomb ice cream £8

Sticky toffee pudding, toffee sauce,
honeycomb ice cream £6.95

Apple Tarte Tatin, vanilla ice cream £7

Belgian waffle, chocolate sauce,
vanilla ice cream £7

Egham Mess, seasonal berry compote (GF) £6

Salted vegan chocolate brownie, caramel sauce,
vanilla ice cream (vg) £7

5 warm mini chocolate doughnuts £6

ICE CREAMS

163 Affogato, vanilla ice cream, amaretto,
espresso (GF) £7

163 Dame Blanche, vanilla ice cream, chocolate
sauce, Chantilly, flaked almonds £7

"Yard Farm" sorbet selection
(ask for our daily selection) (GF) (VG) £6

163 cheeseboard; today's 3 cheeses, fig
chutney, crackers £11.95



Digestives



Irish Coffee (americano, Irishwhiskey, cream)
7.95

French Coffee (americano, Khalua, Cointreau)
7.95

Italian Coffee (americano, amaretto, cream)
7.95

Glass of port 5.95 / 8.95

Whiskey

Drambuie 5.25/ 9.00

Southern Comfort 5.25 / 9.00

Jameson 5.25 / 9.00

Jack Daniel's 5.25 / 9.00

Glenfiddich 5.95 / 9.95

Glenmorangie 5.95 / 9.95

Talisker Skye 6.95 / 11.95

Brandy

Martell 5.50 / 9.50

Courvoisier 5.95 / 9.95

Calvados 5.50 / 9.50

Armagnac 5.95 / 9.95

Grand Marnier 5.50 / 9.50

