

SWEET STUFF

PROFITEROLES

Salted Caramel Custard & Chocolate Sauce 6.95

VANILLA PANNACOTTA

Poached Yorkshire Rhubarb & Crumble 6.95

SHERRI'S MOM'S CHEESECAKE

Toffee Sauce & Nut Praline 6.95

PINEAPPLE TARTE TATIN

Vanilla Ice Cream 6.95 (can be adapted for vegans)

“AFFOGATO”

Homemade Vanilla Ice Cream, Monmouth Espresso Shot & Cantucci 7.95

Add a shot of Liqueur 3.00

HOMEMADE ICE CREAM & SORBET 2.00/scoop

HOMEMADE CANTUCCI with Vin Santo (50ml) 6.25

DESSERT WINES

2021 PETER LEHMANN BOTRYTIS SEMILLION,

Barossa Valley, Australia. 4.15

2013 MONTES ALPHA LATE HARVEST GEWURTZTRAMINER,

Chile. 4.15

2011 Schloss Vollrads Riesling Auslese,

Rheingau, Germany. 7.15

We also have a wide range of liqueurs & digestifs available.

Ask any member of staff and they will be happy to discuss any information about food allergens with you.

CHEESE From Hamish Johnston.

Served with House Made Sea Salt & Nigella Sourdough Crackers & House Made Chutney. Small Plate 8.50 / Large to Share 14.95

PERL WEN, Soft Cow's Milk, Mild Flavoured with a Citric Centre, Pasteurized & Veg Renet

WALSINGHAM CHEDDAR, Artisan Pasteurized Cow's Milk Cheese. Pressed and Matured with a Crumbly Texture between a Wensleydale and Cheddar

NORFOLK MARDLER, A waxed, eight week matured goats cheese which is deliciously creamy. Pasteurised/Veg Rennet

BINHAM BLUE, Award winning full flavored, creamy textured cheese with wonderful bite & sweet tang, Pasteurized

PORTS (50ml)

TAYLOR'S LATE BOTTLED VINTAGE PORT. 4.35

QUINTA INFANTADO LBV. 4.95

SANDMAN 10 YEAR DOURO TAWNY PORT. 6.10

We also have a wide range of Liqueurs & Digestifs available.

Please ask your server.

HOT & COLD DRINKS

We serve MONMOUTH COFFEE and LOOSE LEAF TEA

Espresso Single 2.30/ Double 2.80

Americano 2.55 Flat White 2.80

Cappuccino 2.80 Caffe Latte 2.80

Macchiato 2.40 / Double 2.90

Hot Chocolate 2.80 Mocha 2.90

Pot of Tea: English Breakfast, Earl Grey, Chamomile, Peppermint, Blackcurrant & Hibiscus, Darjeeling or Green Leaf 3.00

Prices include VAT at 12.5%- Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. All allergen information available upon request.

Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness. Help us to keep you, your fellow guests and Team Thorn safe in this 'new normal.' We always value customer feedback so if there is anything you think we may have missed or could improve upon please let us know and please remember to keep a physical distance and to wash your hands!

(vg) Can be adapted for Vegans*