



Desserts

Pecan Treacle Tart, Stem Ginger Ice Cream £9

Vanilla Crème Caramel, Red Wine Poached Pear, Toasted Almonds (gf) £8.95

Yorkshire Rhubarb & Lime Trifle, Poached Rhubarb, Spiced Cream (gf*) £9

Dark Choc Pave, White Choc Mousse, Pistachios, Blood Orange Sorbet (gf) £8.95

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £8.95

Radcliffe Cheese Plate, Four Cheeses, Relish, Celery, Biscuits (v) (gf*) £11.5

(Cropwell Bishop Stilton, English Brie, Black Bomber Cheddar, Goats Cheese)

Hot Drinks

Organic, Fair Trade Coffee

Locally Roasted & A Unique Blend for The Radcliffe by



Americano £2.75 | Cappuccino £3.20 | Latte £3.20 | Flat White £3.00

Espresso £2.50 | Double Espresso £3.90 | Mocha £3.50 | Floater Coffee £3.80

Liquor Coffee £3.80+Liquor price

(All coffees also available in decaffeinated)

Teas

English Breakfast | Earl Grey | Peppermint | Green Tea | Ginger & Lemon | Chamomile

Cranberry & Raspberry

All £2.80

Hot Chocolate £3.25

Port, Sherry, Dessert Wine

50ml Taylors 10yr Tawny Port £4

50ml Tio Pepe Jerez Sherry £3

75ml Sauternes Dessert Wine £5.7

(v) vegetarian (v*) vegetarian on request

(gf) no gluten ingredients (gf*) gluten ingredients can be omitted

vegan menu available on request

We cook with all allergens in our kitchen, please speak with the team regarding allergies/dietary requirements