

Puddings

Poached Pear, caramelised white chocolate & crispy filo pastry pieces	7.00
Chocolate Mousse dome with a coffee centre, orange curd, orange sorbet and a chocolate crumb	7.50
Blackberry Bakewell tart with honey & ginger ice cream	6.75
Sticky toffee pudding, butterscotch sauce & Snugbury's honey-comb ice cream	6.50
Three scoops of Snugbury's ice cream <i>Ask for today's flavours</i>	4.00
Chef's selection of local and regional cheese and artisan biscuits <i>Burt's Blue, White Fox Cheddar, Kidderton Ash, fresh celery, grapes and chutney</i>	9.00
Dessert sharing board <i>Chocolate cookies, toasted marshmallows, pretzels & popcorn, warm chocolate sauce, berry compote, honeycomb, and raspberries</i>	12.00

Little Puddings

Chocolate Brownie with Snugbury's Vanilla ice cream	4.50
2 scoops of Snugbury's ice cream or sorbet <i>Ask for today's flavours</i>	3.00
Chocolate Sundae <i>Snugbury's vanilla ice cream topped with chocolate brownie pieces and chocolate sauce</i>	4.50
Toffee Sundae <i>Snugbury's vanilla and honeycomb ice cream, sticky toffee pieces and toffee sauce</i>	4.50
Milkshakes <i>Choose from Chocolate, Strawberry or Banana</i>	3.00

Digestifs

Espresso Martini <i>With award winning Project X cold brew coffee liqueur</i>	8.50
Calvados du Pont	6.20
Grahams Six Grapes Port	6.50
Osborne Porto 10-year-old Tawny Port	7.50
Grange Neuve Monbazillac 2016 dessert wine	7.50

Teas and Coffees

Roasted blended coffee from Farrer's of Kendal, unique to the Lion

Espresso (single / double)	2.50/4.00
Americano	2.80
Cappuccino, Latte, Mocha	3.25
Hot Chocolate	3.25
Flat White	3.25
Loose Leaf Tea – English breakfast, Earl Grey, Fruit, Peppermint, Camomile, De-caffeinated	2.75

Boozy Coffee

Roasted blended coffee with double cream and a choice of liqueurs

Irish, (Baileys or Jameson's), Italian (Amaretto), Mexican (Kahlua), French (Grand Marnier) Special, Chambord and chocolate shavings	8.50
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