

Puddings

Chocolate brownie, chocolate sauce and Snugbury's vanilla ice cream	7.50
Sticky toffee pudding, butterscotch sauce and Snugbury's honey-comb ice cream	6.50
Coconut and Mango Mille-feuille	8.00
Granny Smith apple crumble, toffee custard and hazelnut topping	7.50
Three scoops of Snugbury's ice cream	4.00
<i>Ask for today's flavours</i>	
Chef's selection of local and regional cheese and artisan biscuits	9.00
<i>Burt's Blue, Belton Farm's White Fox</i>	
<i>Crab tree, fresh celery, grapes and chutney</i>	
Sharing Dessert	
Profiteroles with chocolate and whisky caramel sauce for dipping, honeycomb and fresh raspberries	10.00

Digestifs

Espresso Martini	8.50
<i>With award winning Project X cold brew coffee liqueur</i>	
Calvados du Pont	6.20
Graham's 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

8.50

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

Some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. All prices include the chancellor's cut.