

THE GREENE OAK

*At the Greene Oak we make every dish to order
Please be patient if there is a small delay at busy times*

DESSERTS

Mixed Berry Eton Mess	£ 6
Warm Chocolate Brownie, Vanilla Ice Cream	£ 6
Classic Crème Brulée, Raspberry Sorbet	£ 6
Hazelnut & Toffee Cheesecake	£ 6
Greene Oak Cheeseboard with Grapes, Chutney & Water Biscuits	£ 8
Homemade Ice Creams/Sorbets	£ 5

Some dishes may contain Nuts – Please Ask.

By the Glass....

CHAMPAGNE/ SPARKLING - 125ml

Prosecco Le Colture Brut	£ 5.5
Crémant de Bourgogne Rosé, Louis Bouillet	£ 7
Guy de Chassey, Grand Cru Brut	£ 7.5

DESSERT WINE- 100ml

Château Septy, Monbazillac '07	£ 5
Muscat de Beaumes-de-Venise Dom.de Coyeaux '05	£ 7
Château Briatte, Sauternes '06	£ 8
Pecherenc du Vic-Bilh St Albert '08	£ 9

Thank you.

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PORT

50ml

C & B 10 year old Tawny	£ 6
C & B Selected Ruby Wood Port	£ 4

COFFEE & TEAS

Baileys Latte	£ 4.2
Cappuccino, Café Latte, Americano	£ 2.5
Espresso, Macchiato	£ 2.2
Earl Grey, English Breakfast	£ 2.5
Camomile, Peppermint Teas	£ 2.5
Fresh Mint in Hot Water	£ 2.7

FOR AFTERS

25ml

Hennessy VS	£ 4.2
Lepanto Brandy De Jerez	£ 6.0
Courvoisier VS	£ 3.5
Janneau VSOP	£ 4.5
H by Hine Cognac	£ 5.5
Remy Martin VSOP	£ 3.8
Hine Rare Cognac	£ 5.5

*This is a selection of our tipples,
please ask for your preferred choice*