THE GRANTCHESTER
GREEN MAN

DESSERT MENU

SEASONAL INGREDIENTS • PROPER FOOD • MADE WELL

Sticky Toffee Pudding (V) - 9
caramel sauce, clotted cream ice cream

Bramley Apple & Blackberry Crumble (V) - 9
oat crumble, warm crème anglaise

Chocolate Torte (GF/VGN) - 9
chocolate soil, clementine sorbet

Christmas Pudding (V) - 8.5
warm crème anglaise

Affogato (GF/V) - 6.5
Vanilla ice cream, double espresso

Ice Creams - 2 SCOOP (GF/V) - 5
vanilla, strawberry, chocolate

Sorbets - 2 SCOOP (GF/VGN) - 5
passionfruit, raspberry, clementine

Espresso Martini - 11

Glass Of Dessert Wine - 8.5
Sauternes, Château Delmond, Bordeaux - France

Please speak to your server before ordering if you have any allergies.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

59 High St, Grantchester, Cambridge CB3 9NF | 01223 953661
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TEA & COFFEE

COFFEE

Americano	3.4
Cappuccino	3.9
Latte	3.9
Single espresso	3.2
Double espresso	4.2
Single macchiato	3.5
Double macchiato	4.5
Flat white	3.9
Mocha	4.3
Hot chocolate	4.3
with cream & marshmallows	5.3
Decaf available and alternative milk	add 20p

TEA

English breakfast	3.3
Earl Grey	3.5
Decaf tea	3.3
Camomile	3.5
Lemongrass & ginger	3.5
Green tea	3.5
Fresh mint	3.9

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