

THE FOUR OAKS

Royal Sutton Coldfield

AFTERS MENU

DESSERTS

Apple & blueberry crumble, almond & coconut topping, custard *(ve)* – 7

Sticky toffee carrot cake pudding, butterscotch sauce, mascarpone ice cream *(v)* – 8

Dark chocolate mousse bombe, dulce de leche *(v)* – 8

Pistachio Tiramisu *(v)* – 7.50

Strawberry shortbread cheesecake, basil & meringue Chantilly cream *(v)* – 8.50

Three scoops of ice cream or sorbet – 6.50

Chocolate (v), Vanilla (v), Honeycomb (v), Clotted Cream (v), Banana Split (v), Hazelnut (v), Cornflake (v), Lemon (ve), Mango (ve), Raspberry (ve), Blackcurrant (ve), Blood Orange (ve)

CHEESE

Artisan British cheeseboard, quince jelly, fig relish, cranberry & raisin crackers – 12.50

COCKTAILS

Velvet Mexitini — 11.50

Espresso Martini — 10

Woodford Old Fashioned — 10.50

Sipsmith Negroni — 10.50

THE FOUR OAKS

AFTERS MENU

Royal Sutton Coldfield

COFFEE

Our coffee, proudly created in partnership with Paddy & Scott's delivers big on taste and lovingly supports community projects in coffee-growing regions around the world. With notes of dried fruit, chocolate and nuts you will enjoy a rich, dark and smooth finish.

Americano – 3.50

Espresso – 2.90

Double Espresso – 3.50

Latte – 3.75

Cappuccino – 3.75

Flat White – 3.75

Macchiato – 3.75

Mocha – 4

Switch to Almond or Oat milk

Add Vanilla or Salted Caramel syrup to any hot drink – 0.50

TEA

Brewed with rolled whole leaves to give a smoother, deeper, richer taste.

English Breakfast – 3

Darjeeling Earl Grey – 3

Chamomille – 3

Mao Feng Green – 3

Peppermint – 3

Lemon & Ginger – 3

HOT CHOCOLATE

Van Houten are the pioneers of chocolate craft and have been perfecting their methods since 1828.

Hot Chocolate – 4

COFFEE LIQUEURS

Irish Coffee, Jameson Whiskey – 10



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans, (o) organic.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 10% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!) T&Cs – For full terms & conditions please view our main menu.