



DESSERTS

All desserts are made on site by our team

Baked tiramisu mascarpone cheesecake - coffee biscuit base, kahlua syrup, mocha ice cream	£7.25
Black forest eton mess - gooey dark chocolate brownie, cherry compote, meringue, chantilly cream	£7.50
Marmalade glazed brioche bread and butter pudding , maple syrup, vanilla custard	£7.25
Sticky date, banana and pecan nut pudding , toffee sauce, rum 'n' raisin ice cream	£7.50
Vanilla pod pannacotta , raspberry coulis, homemade granola crunch (agf)	£7.25
Pumpkin spiced creme brulee , cinnamon shortbread biscuit, blackcurrant ice cream	£7.25
British isles cheese plate - irish cashel blue, somerset mature cheddar, welsh perl wen brie, crackers, chutney, grapes, celery and apple	£13.95

DESSERT WINES

	75ml	Half Bottle (375ml)
Muscat Beaumes de Venise Chapouter – France	£ 7.50	£33.00

GF - GLUTEN FREE - AGF - AVAILABLE GLUTEN FREE

03/24

Food Allergens and Intolerances - Before ordering food please speak with a member of our staff about your requirements. Thank You.
(Tables of six or more will be subject to a 10% discretionary service charge)