

## DESSERTS 6.5

(Please note this is a sample menu and individual dishes may vary on a day-to-day basis.)

### PEACH & APPLE AMARETTI CRUMBLE

*Almond crumble topping, served with vanilla ice cream  
Ask for custard or cream if you prefer  
Gluten free version available*

### WHITE CHOCOLATE BROWNIE

*With popcorn, Mars ice cream and chocolate sauce.  
Gluten free brownie available on request*

### SALTED CARAMEL & CHOCOLATE TART

*Honeycomb ice cream & almond praline*

### VANILLA CRÈME BRULEE

*Honeycomb crumb & mango sorbet*

### BLUEBERRY CHEESECAKE

*Whipped cream & blueberries*

### ICE CREAM & SORBET

(1 scoop/cone 2.5 / 2 scoops 4 / 3 scoops 5)

Vanilla, chocolate, summer berry,  
honeycomb, mango sorbet, Malteaser,  
raspberry sorbet, Eton mess, coconut

### CHEESEBOARD 8

A selection of the best English cheeses  
with crackers, candied walnuts, celery & chutney

### DESSERT WINE

Chateau du Levant Sauternes, Bordeaux 2011  
100ml 8      375ml bottle 25

#### Food served:

12-2.30 & 6-9.30 Monday to Friday

12-3 & 6-9.30 Saturday

12-4 & 6.30-8.30 Sunday.

A discretionary service charge of 10% will be added to tables of 8 or more.  
Some dishes may contain nuts. Specific allergen information available on request.