

DESSERTS MENU

As at 19/01/2019

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

DESSERTS 6.5

WINTER BERRY CRUMBLE

Pistachio shortbread topping, served with cinnamon ice cream

Ask for custard or cream if you prefer

Gluten free version available

CHOCOLATE BROWNIE

*Warm chocolate brownie, vanilla ice cream,
& chocolate sauce. Gluten free.*

SALTED CARAMEL & CHOCOLATE TART

Almond praline, honeycomb ice cream

CUSTARD TART

Blood orange sorbet

GINGER & DATE PARKIN

Butterscotch sauce, damson ripple ice cream

ICE CREAM & SORBET

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

Vanilla, chocolate, summer berry,
honeycomb, coconut, cinnamon, Mars
lemon (ice cream), blackberry, blood orange sorbet,
gooseberry sorbet

CHEESEBOARD 8

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

DESSERT WINE

Chateau del Mond Sauternes, Bordeaux 2015

100ml 8 375ml bottle 25

FOOD SERVED Monday to Friday 12pm - 2.30pm & 6pm - 9.30pm | Saturday 12pm – 3pm & 6pm - 9.30pm |
Sunday 12pm – 4pm & 6.30pm - 8.30pm

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

V – Vegetarian V* - Vegetarian with small changes VE – Vegan VE* - Vegan with small changes