

Dessert Menu

Available Monday - Saturday lunchtime & evening
& Sunday Lunch

Homemade Desserts

Chef's Soufflé of the Day (gfa) with matching accompaniments	£7.95
Banana Bread banana brittle and salted caramel ice cream	£6.50
Death By Chocolate Entremet layers of dark chocolate délice, white chocolate and Baileys mousse and chocolate ganache, finished with textures of raspberry	£7.25
Sticky Toffee Pear Pudding vanilla ice cream and caramel sauce	£6.25
Pistachio & Raspberry Bakewell Tart with lemon flavours	£6.95
Chef's Crème Brûlée of the Day (gfa) with matching accompaniments	£7.50
Mango & Apple Verrine apple macaron and white chocolate disk	£6.95

**v - Please note: gelatin may be used in some of our desserts and ice creams.
Ask your server for suitable vegetarian options**

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request

2 scoops **£3.50** 3 scoops **£4.95**

Artisan Cheese Platter

a selection of British artisan cheeses with a guest cheese from further afield,
served with grapes, apple, celery, fruit chutney, biscuits, soda bread and
caraway crackers

Platter of 3 Cheeses **£9.95**

Platter of 4 Cheeses **£11.95**

v - Suitable for vegetarians **gfa** - Gluten Free Available. This Dish can be **adapted** to gluten free **when requested**
Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink
allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty