

Dessert Menu

Available Monday - Saturday lunchtime & evening
& Sunday Lunch

Homemade Desserts

Chef's Soufflé of the Day (gfa) with matching accompaniments	£7.95
White Chocolate & Passionfruit Cheesecake blood orange sorbet	£7.25
Salted Caramel Tart macarons and stem ginger ice cream	£6.95
Strawberries & Cream (gfa) poached strawberries, strawberry soup, strawberry parfait and mascarpone	£7.25
Cherry & Amaretto Pavlova (gfa)	£7.50
Chef's Crème Brûlée of the Day (gfa) with matching accompaniments	£7.50
Black Horse 'Bounty' Bar rum, pineapple and coconut	£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

v - Please ask for suitable vegetarian options

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, fig chutney, biscuits, soda bread and
cracked black pepper 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