







Dessert Menu

Available Monday - Saturday lunchtime & evening
& Sunday Lunch

Homemade Desserts

Chef's Soufflé of the Day (gfa) with matching accompaniments  <i>Malbec Rosé, Provence, France</i>	£7.95
Spiced Sticky Toffee Pudding salted toffee sauce and clotted cream ice cream  <i>Botrytis Riesling Wairau, New Zealand</i>	£7.25
Vanilla Crème Brûlée flapjack snap  <i>Moscatel Mira La Mar Jerez Sherry, Spain</i>	£7.50
Dark Chocolate Fondant cashew praline and mango sorbet  <i>Chateau Mingets Sauternes, France</i>	£7.95
Cinnamon & Lemon Flapjack Cake (v) (ve) blueberry compote  <i>Muscat de Beaumes-de-Venise, France</i>	£7.25
Brown Bread Treacle Tart clotted cream  <i>Guinness</i>	£7.25


(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) (ve) - Please ask for suitable vegetarian/vegan options

2 scoops **£4.00** 3 scoops **£5.50**

Artisan Cheese Platter (v)

a selection of British and local artisan cheeses, served with banana bread,
biscuits, 'The Black Horse' chutney, grapes and local honey
 *Taylor's LBV Port / Taylor's Chip Dry Port*

Platter of 3 Cheeses **£9.95**

Platter of 4 Cheeses **£11.95**

  - suggested wine or beer/cider pairing to compliment the dish

v - Suitable for vegetarians ve - Suitable for vegans

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