

# Dessert Menu

Available Monday - Saturday lunchtime & evening  
& Sunday Lunch

## Homemade Desserts

<b>Chef's Soufflé of the Day (v) (gfa)</b> with matching accompaniments  <i>Malbec Rosé, 'ES Vino', Mendoza, Argentina (10)</i>	<b>£7.95</b>
<b>'The Black Horse' Banoffee Pie (v)</b> caramelised bananas, pecans and toffee sauce  <i>Botrytis Riesling Wairau, New Zealand</i>	<b>£7.50</b>
<b>Lemon &amp; Lavender Crème Brûlée (v) (gfa)</b> Warners gin and strawberry jelly  <i>Moscatel Mira La Mar Jerez Sherry, Spain</i>	<b>£7.50</b>
<b>Salted Chocolate Tart (v)</b> caramelised white chocolate and caramel ice cream  <i>Chateau Mingets Sauternes, France</i>	<b>£7.50</b>
<b>Dark Chocolate Mousse (v) (ve)</b> flax seed brownie and chocolate soil  <i>Guinness (ve)</i>	<b>£7.50</b>
<b>Fruit Verrine (v)</b> sable biscuit and spring berry salsa  <i>Aspall Isabel's Berry Cyder</i>	<b>£7.25</b>


## 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) (gfa)

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