



DESSERT MENU

Chocolate Fondant / £11

Wholly Milk Ice Cream / Chocolate Soil / Fresh Fruits

Trio Of Crème Brûlée / £10 / GF

Vanilla / Espresso Martini / Raspberry

Lemon Meringue Pie / £9

Lemon Curd / Italian Meringue / Berry Coulis / Candied Lemon

Apple & Raspberry Crumble / £9 / GFA / VGA

Vanilla Crème Anglaise

CHEESE PLATE

Barkham Blue
Double Gloucester Cheese
Stinking Bishop
Spewood
Slack-ma-Girdle

Millers Damsels Wafer Biscuits / Apple & Grape Chutney / (GFA)

Two Cheeses / £10

Three Cheeses / £13

Five Cheese / £16

Add a Glass of Port / £8

Add a Glass of Dessert Wine / £8

ICE CREAM & SORBET

Award Winning Wholly Gelato & Sorbet

Wholly Milk
Milk Chocolate
Sea Salted Caramel
Pistachio
Mixed Berry
Mint Stracciatella
Mango & Passionfruit Sorbet / VG

£3

Per Scoop

(V) Vegetarian (VA) Vegetarian Option Available (VG) Vegan (VGA) Vegan Option Available (GF) Gluten Free (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS

We cannot guarantee the absence of traces of nuts or other allergens - please advise a member of staff if you have any particular allergy requirements

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL - SOME DISHES MAY CONTAIN GMO OIL