



DESSERT MENU

Chocolate Fondant / £11

Pistachio Ice Cream / Chocolate Soil / Fresh Fruits

Trio Of Crème Brûlée / £10 / GF

Vanilla / Espresso Martini / Raspberry

Scilly Mess / £9 / GF

Homemade Meringue / Fresh Mixed Berries / Berry Compote / Chantilly Cream

Charles Martell's Poireau Poached Pear / £11 / GFA / VGA

Homemade Vanilla & Cinnamon Ice Cream / Toffee Crumble / Toffee Sauce

CHEESE PLATE

Hulla Baloo
Double Gloucester Cheese
Stinking Bishop
Hereford Hop
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

Award Winning Wholly Gelato (GF)

SORBET

Mango & Passionfruit (GF)
Raspberry
Lemon

Milk Chocolate
Sea Salted Caramel
Mixed Berry
Mint Stracciatella
Pistachio

VEGAN ICE CREAM

Vanilla
Strawberry
Chocolate

£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