



DESSERT MENU

Chocolate Fondant / £12

Homemade Tonka Bean Ice Cream / Chocolate Soil / Fresh Fruits

Rum Baba / £11

Apricot & Rum Syrup / Vanilla & Lemon Chantilly Cream / Fresh Fruits

Cherry & Rhubarb Baked Alaska / £12 / GF

Genoise Sponge / Homemade Cherry Ripple Ice Cream / Rhubarb Compote / Morello Cherries

White Chocolate Panna Cotta / £11 / GF

Mango Jelly / White Chocolate Shards / Passionfruit & Mango Salsa

CHEESE PLATE

Hulla Baloo
Double Gloucester Cheese
Stinking Bishop
Crunch Extra Mature Cheddar
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

Homemade Ice Creams
(GF)

SORBET

Raspberry (GF)
Lemon (GF)

Tonka Bean
Rum & Raisin
Double Chocolate
Chery Ripple
Sea Salted Caramel

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