



DESSERT MENU

Chocolate Fondant / £12

Homemade Tonka Bean Ice Cream / Chocolate Soil / Fresh Fruits

Tiramisu / £12

Amaretto Mascarpone / Savoiardi Biscuits / Espresso / Cacao Powder

Limoncello Baked Alaska / £12 / GF

Genoise Sponge / Homemade Limoncello Sorbet / Lemon Curd /
Candied Lemon / Berry Coulis

Strawberry Crème Brûlée / £11 / GFA

Strawberry & Elderflower Salsa / Brandy Snap Tulle

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
Cherry Ripple
Sea Salted Caramel

VEGAN ICE CREAM

Vanilla
Sea Salted Caramel
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