DINNER

SERVED 5:30-9

SINCE 1380

HOMEMADE DESSERTS

CHEESECAKE OF THE DAY	Ask for today's homemade selection	£10
LEMON & BLUEBERRY EATON MESS	Topped with crushed Amaretti biscuits	£9
ALMOND PANNA COTTA	With shortbread biscuit & Curaçao pearls	£10
RHUBARB & MIXED BERRY CRUMBLE	Served with custard	£9
RASPBERRY & ALMOND TART	Served with vegan ice cream	£9

SUNDAES

CHOCOLATE BROWNIE	Chocolate brownie pieces, chocolate sauce, vanilla & chocolate ice cream, topped with whipped cream & a wafer	£10
STRAWBERRIES & CREAM	Fresh strawberries, clotted cream, strawberry ice cream, topped with whipped cream & shortbread biscuit	£10
CARAMEL BISCOFF	Salted caramel & vanilla ice cream, biscoff sauce, Biscoff biscuits, topped with whipped cream & Biscoff crumb	£10

ICE CREAM & SORBET
2 SCOOPS £6, 3 SCOOP £8

VANILLA, STRAWBERRY, CHOCOLATE, SALTED CARAMEL, MANGO SORBET, RASPBERRY SORBET, CHAMPAGNE SORBET, BLOOD ORANGE SORBET

REGIONAL CHEESE PLATTER
3 CHEESE £14

MATURE CHEDDAR, WEST COUNTRY BRIE, STILTON
Artisan biscuits, Celery, Apple, Grapes, Unsalted Butter

LIQUEUR COFFEE
ALL £10

IRISH (Jameson)

FRENCH (Grand Marnier)

ITALIAN (Disaronno)

PARISIENNE (Courvoisier)

CALYPSO (Tia Maria)

= Gluten free option available. *= Vegan Option Available*

Please speak to your server if you have any dietary requirements. Please be aware that due to the nature of our kitchen, we cannot guarantee that any of our dishes made in house are completely free of any of the 14 recognised allergens. All prices are in GBP and include VAT at the current rate.

SINCE 1594

DESSERTS