

Dessert Menu

Salted Caramel Crème Brulee
with almond snap biscuit
£4.95

Classic Bread and Butter Pudding
with home-made Vanilla bean ice cream
£5.00

Steamed Sticky Toffee Pudding
with butterscotch sauce and home-made vanilla bean ice cream
£5.00

Apple and Blackberry Crumble
with custard and finished with toasted almonds
£5.50

Chocolate Orange Fondant
with gooey chocolate sauce, brandy snap basket and home-made chocolate chip ice cream
£6.95
(please allow 10 minutes cooking time)

Selection of Home-made Ice Cream and Sorbets
with brandy snap curl
£1.65 (per scoop)

Home-made Ice Cream Flavours: Rum & Raisin, Sticky Toffee, Chocolate, Strawberry and Vanilla
Home-made Sorbet Flavours: Raspberry, Mango and Strawberry

Cheese Board
served with water biscuits, celery sticks & grapes
£7.95
Add a glass of Taylor's Port £3.60

DESSERT WINE

Muscat de Saint Jean de Minervois Bottle (37.5cl)
£18.00
Intense, complex aromas of grapes, pears, rose petals & citrus fruits
On the palate is sweet, rich & powerful with balancing zesty acidity

BRANDY

	Single
Martel VS	£3.70
Remy Martin VSOP	£4.20



Please inform us of any allergies/dietary requirements you may have and we shall do our best to accommodate these.