

# 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

