



DESSERTS

Salted Chocolate & Caramel Torte v

Served with vanilla ice cream and olive oil ganache quenelle

8.95

Sticky Toffee Pudding v

Served with a choice of custard or vanilla icecream, topped with caramel popcorn

8.45

Rhubarb & Custard

8.95

Baked Alaska gl v

Served with rhubarb gin jelly

Lemon Cheesecake vg gl v

Served with candied lemon peel, lemon curd and raspberry sorbet

7.95

Apple Tarte Tatin v

Salted caramel sauce, vanilla ice cream and apple crisp

7.95

Soufflé of the Day gl dfa v

Served with matching accompaniments

8.95

Traditional Tiramisu v

8.45

Coffee-soaked sponge, mascarpone cream and cocoa dust

Artisan Cheese Board v glfa

A selection of artisan made cheese, served with quince jelly, celery, pickled shallots, grapes, cheese biscuits and crackers

| Platter of 3 Cheeses 12.95

| Platter of 4 Cheeses 14.95

Coffee & Petit 7.50

Fours v vga glfa dfa

Fancy something a little sweet at the end of your meal, but don't have room for dessert?

Then our Chef's homemade petit fours, accompanied with your choice of complimentary coffee, is the perfect little indulgence!

| Switch to liqueur coffee +3.50

ICE CREAM & SORBET

5.95 | 7.95

2 Scoops - 3 Scoops

Choice of:

Vanilla gl v • Chocolate Chip gl v • Salted Caramel gl v

Cherry gl v vg • Strawberry gl v • Rum & Raisin gl v

Lemon Sorbet vg • Mango Sorbet vg • Raspberry Sorbet vg

v Vegetarian

vg Vegan

vga Vegan Option Available

gl Gluten Free

glfa Gluten Free Option Available

dfa Dairy Free

dfav Dairy Free Option Available



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B E Y O N D
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