



DESSERTS

Baked Vanilla Cheesecake v 7.95

Vanilla cheesecake with maple and blueberry topping and a roasted walnut crumb

Sticky Toffee Pudding v 8.95

Served with custard, salted caramel sauce and caramelised pecans

Rhubarb & Custard 8.95

Baked Alaska gl

Served with rhubarb gin jelly

Millionaires 8.95

Mille Feuille v

Layered puff pastry with caramel and dark chocolate mousse

Chocolate Fondue v gl 8.95

Served with with fresh fruit and mini doughnuts

Soufflé of the Day gl dfo 8.95

Served with matching accompaniments

Artisan Cheese Board v gl

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 vg gl dfo

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

2 scoops £4.95 | 3 scoops £6.95

Choice of:

Vanilla vg • Chocolate vg • Salted Caramel • Strawberry

Mint Chocolate Chip • Raspberry vg • Lemon Sorbet vg df

Mango Sorbet vg df • Raspberry Sorbet vg df • Rhubarb Sorbet vg df

All of our ice creams and sorbets are v & gl

v Vegetarian

vg Vegan

vg Vegan Option Available

gl Gluten Free

gl Gluten Free Option Available

df Dairy Free

dfo Dairy Free Option Available



PART OF THE
B E Y O N D
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