



## DESSERTS

Baked Vanilla Cheesecake <span style="color: orange;">v</span>	7.95	Soufflé of the Day <span style="color: orange;">gf</span> <span style="color: orange;">dfa</span>	8.95	
Vanilla cheesecake with maple and blueberry topping and a roasted walnut crumb			Served with matching accompaniments	
Sticky Toffee Pudding <span style="color: orange;">v</span>	8.95	Artisan Cheese Board <span style="color: orange;">v</span> <span style="color: orange;">gfa</span>		
Served with custard, salted caramel sauce and caramelised pecans			A selection of artisan made cheese, served with quince jelly, celery, pickled shallots, grapes, cheese biscuits and crackers	
Rhubarb & Custard	8.95	Platter of 3 Cheeses	12.95	
Baked Alaska <span style="color: orange;">gf</span>		Platter of 4 Cheeses	14.95	
Served with rhubarb gin jelly				
Millionaires	8.95	<b>Coffee &amp; Petit Fours</b> <span style="color: orange;">v</span> <span style="color: orange;">vga</span> <span style="color: orange;">gfa</span> <span style="color: orange;">dfa</span>	7.50	
Mille Feuille <span style="color: orange;">v</span>		Fancy something a little sweet at the end of your meal, but don't have room for dessert?		
Layered puff pastry with caramel and dark chocolate mousse			Then our Chef's homemade petit fours, accompanied with your choice of complimentary coffee, is the perfect little indulgence!	
Chocolate Fondue <span style="color: orange;">v</span> <span style="color: orange;">gf</span>	8.95	Switch to liqueur coffee	+3.50	
Served with fresh fruit and mini doughnuts				

## ICE CREAM

2 scoops £4.95 | 3 scoops £6.95

Choice of:

Vanilla vg • Chocolate vg • Salted Caramel • Strawberry  
Mint Chocolate Chip • Raspberry vga • 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



PART OF THE  
B E Y O N D  
P U B S & D I N I N G  
G R O U P