

DESSERTS

FOUR CHEESE BOARD - 13.

A carefully curated selection of four British and continental cheeses, offering a balance of creamy, crumbly and blue. Served with artisan crackers, seasonal fruit, chutney and grapes. Perfect for sharing or pairing with a glass of wine.

WHITE CHOCOLATE & LIME CHEESECAKE - 9.

Lime gel & meringue kisses, served with lime sorbet.

WARM EARL GREY RICE PUDDING (GF) - 9.

Pain d'épices, blood orange, & cinnamon ice cream.

SALTED CARAMEL TART - 9.

With caramalised banana & banana ripple ice cream.

BLACK FOREST GATEAU (GF) (VE) - 9.

Chocolate sponge, cherry kirsch compote & chocolate mousse, served with cherry sorbet.

ICE CREAM & SORBET

A selection of local ice creams and sorbets.

Ask your server for today's flavours.

2 SCOOPS - 3.5 | 3 SCOOPS - 4.

Little Ones

WARM CHOCOLATE BROWNIE - 6.

Served with vanilla ice cream.

Disclaimer: The menu is subject to availability. We may occasionally sell out of our more popular dishes & if we do, we'll do our very best to offer you an alternative. Menu descriptions may not include every ingredient.

Customers with food allergies are encouraged to ask a member of staff for assistance with choosing their meal.

We cannot guarantee that our products are free from nut or nut derivatives.