



Desserts

Lemon and pine nut iced mousse (GF, N) £5.95

Refreshing and original lemon and pine nut frozen mousse served with home-made spiced ice-cream and pistachio and caramel crisps

Chocolate truffle torte (V, N) £5.95

Rich dark chocolate truffle baked on a hazelnut biscuit base served with summer berry compote

Black cardamom and blood orange crème brulee (GF)

A classic home made crème brulee, scented with black cardamom and served with a fresh blood orange caramel

Sticky toffee pudding £5.95

Home made sticky toffee pudding with a delicious toffee caramel sauce and Madagascan vanilla ice-cream

Molten chocolate pudding (GF) £5.95

An indulgently gooey hot chocolate pudding served with baileys ice cream

Apple and pear crumble (VO) £5.95

Local bramley apple and pear crumble with fresh cinnamon custard

A basket of ice cream (VO, GO) £5.45

A cluster of three flavours from our selection captured in a homemade brandy snap basket garnished with fresh fruit

Cheese platter £5.45

Plate of English cheeses served with grapes, home made chutney and water biscuits

V vegan / GF gluten free / N contains nuts / VO vegan option / GO gluten free option / S contain sesame seeds