



DESSERT MENU

WARMED CHOCOLATE BROWNIE. Served with either vanilla ice cream, custard or pouring cream (NGI) **6.25**

CHEF'S CRUMBLE OF THE DAY. Served with either vanilla ice cream, custard or pouring cream (NGI) **6.25**

ETON MESS. Whipped cream, crushed meringue and strawberries topped with a strawberry coulis (NGI) **6.25**

CHEESECAKE OF THE DAY. Served with either vanilla ice cream, custard or pouring cream (NGI) **6.25**

CHEESEBOARD. Served with crackers, grapes, celery and onion chutney **8.95**

ICE CREAM. Vanilla, Chocolate, Strawberry, Salted Caramel or Lemon Sorbet **1.50 per scoop**

Vegan Options:

VEGAN CHOCOLATE & ORANGE TART. Served with vegan ice cream (NGI) (VG) **6.25**

VEGAN VANILLA CHEESECAKE. Served with vegan ice cream (NGI) (VG) **6.25**

VEGAN CHEF'S CRUMBLE OF THE DAY. Served with vegan ice cream (NGI) (VG) **6.25**

Tea & Coffees:

(Decaf options available)

Americano

Flat White

Cappuccino

Latte

Espresso

Double Espresso

Peppermint, Earl Grey, Green or Breakfast Tea

V suitable for vegetarians VG suitable or adaptable for vegans.

We cannot guarantee our dishes are free from gluten, however NGI labelled dishes are made using non-gluten containing ingredients. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate when uncooked. Written allergy information is available on request