

desserts



Triple chocolate brownie

chocolate sauce, burnt white chocolate,
vanilla bean ice cream (V, VG*, NGI*)

£7

Sticky toffee pudding

toffee sauce, crème anglaise (V)

£7.50

Sugar baked pineapple

coconut dusted vegan ice cream,
toffee sauce (VG, NGI)

£7.50

White chocolate cheesecake

Chantilly cream, banana caramel (V)

£7.50

Lemon curd tart

fresh raspberries, honey yoghurt, candied lemon (V)

£7.50

Spiced apple choux buns

cinnamon whipped cream, toffee sauce (V)

£7.50

Dark chocolate truffle torte

sweet berry compote, vanilla ice cream (V, NGI)

£7.50

Ice cream

with fresh berries & berry coulis

3 scoops £7

2 scoops £5

1 scoop £3

cheeseboard

three cheeses served with a selection of artisan biscuits,
grapes, celery and homemade chutney

£11

Please ask your server for today's cheese selection

hot drinks

Americano	£3.20	Cappuccino	£3.40
Latte	£3.40	Flat White	£3.40
Mocha	£3.50	Espresso	£2.70
Macchiato	£3.20	Double Espresso	£3.50
Irish Coffee	£7.10	Everyday Brew	£3.00
Calypso Coffee	£6.80	Decaf Tea	£3.00
Baileys Coffee	£8.20	Taylor's Flavoured Tea	£3.10
Amaretto Coffee	£6.80	Hot Chocolate	£3.30

V - vegetarian VG - vegan VG* - can be adapted to contain VG ingredients
NGI - non gluten containing ingredients NGI* - can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens that are deep fried in our kitchens will use the same fryers as ingredients that do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.moddershalloaks.com/allergen-information/ to view our full allergens policy.