

DESSERTS

£7

COCONUT PANNA COTTA, STEWED RHUBARB, RHUBARB STEM AND GINGER GEL AND GINGER BISCUIT CRUMB (M, G)

SALTED CARAMEL, PEAR AND FRANGIPANE TART WITH PISTACHIO ICE CREAM (M, N, G, E, V)

LEMON BRULEE CHEESECAKE, PASSIONFRUIT CURD, MERINGUE SHARDS AND RASPBERRY SORBET (M, G, E)

STICKY TOFFEE PUDDING, PECAN TOFFEE SAUCE AND CRÈME ANGLAISE (M, G, E, N)

SOFT CHOCOLATE CAKE, WHITE CHOCOLATE CREAM, BALSAMIC STRAWBERRIES, VANILLA ICE CREAM AND BALSAMIC SYRUP (E, M, SD)

CLASSIC BAKED CUSTARD TART, RASPBERRY GEL AND TOASTED COCONUT ICE CREAM (G, M, N, E)

CHEESE SELECTION

£10

STAFFORDSHIRE ORGANIC CHEDDAR, COLSTON BASSETT STILTON AND FRENCH BRIE WITH RED ONION MARMALADE, CELERY, GRAPES AND BISCUITS



Legend: Contains: C-Celery | M-Dairy | MU-Mustard | SD-Sodium dioxide | G-Gluten | E-Eggs | SS-Sesame seeds
| N-Nuts | CR-Crustacean | F-Fish | MO-Molluscs
V - suitable for Vegetarians | VEGAN - suitable for Vegans

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 allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerance. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross contamination.