



DESSERT MENU

Crème brûlée with an almond biscuit **L E N** £5.50

Vacherin Glacé Raspberry ripple ice cream served on a bed of meringue topped with Chantilly and toasted almonds served with red berry coulis **E P L** £5.15

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream **G L E** £5.25

Fresh fruit salad served with lemon sorbet £4.95

French dark chocolate cake served with pistachio ice cream and white chocolate sauce **E L** £5.25

Homemade cheesecake of the day **L G N** £5.50

Luxury Ice Cream

2 Scoops £3.50

3 Scoops £4.95

Choose from

Vanilla Dream, Strawberry, Swiss Chocolate, Caramelita, Blackcurrant and cream, Pistachio, Lemon sorbet or Raspberry sorbet **L**

Top your ice cream with

Chocolate, White chocolate, Butterscotch or Red Berry Coulis for 75p **L E**

Cheeses

Stilton and oatcakes **G L** £5.95

Three cheese selection **L** £7.95

Four cheese selection **L** £11.00

Stilton (English blue)

Isle of Mull cheddar (Full flavoured)

Camembert (Famous soft cheese from Normandy)

Saint Felicien (Soft creamy cheese from the Lyon region)

Roquefort (Strong blue cheese from the Aveyron region)

Epoisses (Strong soft cheese from the Burgundy region)

St Maure De Touraine (Goats cheese from the Touraine region)

ALLERGEN ADVICE KEY Gluten = G, Eggs = E, Fish = F, Peanuts = P, Milk = L, Celery = CE, Mustard = MU, Sesame = S, Molluscs = MO, Nuts = N, Crustaceans = CR, Lupin = LU, Soya = SO, Sulphur Dioxide = SD. Should you have any food allergens or dietary requirements please inform your server. Animal lard is used in all deep fried dishes.