



DESSERT MENU

Crème brulée 7.5

A delicious baked vanilla custard topped with caramelised sugar & fresh strawberries

Warm double chocolate brownie 7.5

Served with hot chocolate sauce and vanilla ice cream

Sticky toffee & walnut pudding 7.5

Served with hot toffee sauce and vanilla ice cream

Pina Colada Sundae 7.5

Fresh pineapple, pineapple purée, rum whipped cream & coconut ice cream

Selection of Ice Creams or Sorbets 6.5

3 scoops of your choice

Cheeseboard 9.5 (to share 18.0)

Rosary ash goat's cheese, smoked Applewood, blue Stilton & Summerset brie, Quince jelly, grapes, celery, Fudge's biscuits and apple & ale chutney

DESSERT WINES

	125ml	Bottle
Muscato, Dindarello, Maculan, Italy intensity of the fruit gives it a perfect sweetness	6	25
Sauternes, Chateau La Fleur D'oc France great classic, exotic pineapple and apricot flavours	6.5	28

TEA & COFFEE

Regular Coffee	2.5	Hot Chocolate	2.8
Decaf Coffee	2.5	English Breakfast Tea	2.5
Cappuccino	2.8	Decaffeinated Tea	2.5
Espresso	2.0	Earl Grey Tea	2.5
Double Espresso	2.5	Camomile Tea	2.5
Cafe Latte	2.8	Mint Tea	2.5
Liqueur Coffee	5.75	Green Tea	2.5
Mochachino	2.8	Fruit Punch Tea	2.5

our kitchen and food-handling procedures are designed to help ensure your safety and health. whilst we carefully segregate ingredients to avoid possibly traces of allergens, we cannot guarantee an allergen-free environment or products. some of our dishes may contain traces of nuts, gluten or dairy.

if you would like further information on dishes then the recipes are available to view.

we do not knowingly use genetically modified products. vat included. gratuities at your discretion, except for parties of 6 or more where a 12.5% discretionary service charge will be added