

Dessert Menu

(GF) Your Choice of Ice Creams and Sorbets 4.95

*Vanilla, Milk Chocolate, Strawberry, White Chocolate
or Praline Ice Cream, Raspberry, Cassis,
Lemon or Orange & Mandarin Sorbet*

Traditional Apple Strudel 6.95

*Your choice of Chantilly Cream, Vanilla Ice Cream
or Crème Anglaise*

Homemade Lemon & Lime Cheesecake 6.95

Honeycomb & Shortbread Base

(GF) Classic Crème Brûlée 6.95

(GF) Mixed Berry Eton Mess 6.95

Chantilly Cream, Crushed Meringue

Fondant au Chocolat 7.50

*Your choice of White Chocolate, Vanilla or Praline Ice Cream
(Please allow up to 15 Minutes)*

(GFA) Cheese Board 8.50

*Mature Cheddar, Stilton and Brie with Celery, Grapes,
Caramelised Walnuts, Fruit Chutney and Water Biscuits*

GF = Gluten-Free | GFA = Gluten-Free Option Available.
Some dishes may contain unpasteurized cheeses, traces of nuts
and other allergens. Please notify a member of staff should you
have any special dietary requirements.

Dessert Wine (375ml)

Chevalier du Pastel d'Yvon Mau Sauternes 2007 19.95

Bordeaux, France

Boschendal Vin D'Or Reserve Collection 2015 26.95

Franschhoek, South Africa

Vintage Port

Taylor's LBV Bottle 39.95 (50ml 5.25 / 100ml 7.95)

Cockburn's 2000 75.00

Croft 2000 75.00

Warres 1985 175.00

Burmester Oporto 1977 175.00

Liqueur Cocktails

Espresso Martini 9.95

Double Espresso, Vodka, Kahlua, Sugar Syrup, Coffee Beans

Strawberries & Cream Colada 9.95

Malibu, Baileys Strawberries & Cream

Grasshopper 8.50

Crème de Menthe, Crème de Cacao, Fresh Cream & Milk

Baileys & Hazelnut Chocolatini 9.50

Vanilla Vodka, Baileys, Frangelico, Chocolate Liqueur

Wild Rose 9.95

Tequila Rose, Baileys, Vanilla Vodka