

All food is prepared in a kitchen where all allergens are present & our menu descriptions do not include all ingredients so please speak to a member of staff before ordering if you have a food allergy or intolerance

SAMPLE DESSERT MENU
(NB: THIS IS ONLY A SAMPLE MENU AS OUR
DESSERT BOARD IS CHANGED DAILY)

All priced at 6.50 each

WARM CHOCOLATE BROWNIE

BREAD & BUTTER PUDDING

LEMON POSSET WITH BERRY COMPOTE (gf)

STICKY TOFFEE PUDDING

BAKED FIGS WITH PORT & RASPBERRIES (gf)

STRAWBERRY CHEESECAKE

CHERRY & BRANDY TRIFLE

MILK CHOCOLATE CRUNCH (gf)

PEARS POACHED WITH MANDARIN & COINTREAU (gf)

LEMON MERINGUE PARFAIT (gf)

DARK CHOCOLATE, RUM & RAISIN TRUFFLE (gf)

PINEAPPLE & SYRUP SPONGE

WARM CARROT CAKE

CRÈME BRÛLÉE (gf)

gf – Gluten free

MARSHFIELD ICE CREAM from 1.95

SELECTION OF CHEESE & BISCUITS 8.00