

Sticky toffee pudding, butterscotch sauce with vanilla ice cream.

£9

Warm chocolate brownie with caramel ice cream. (GF) £9

Honeycomb cheesecake with honeycomb ice cream.

£9

Steamed treacle sponge pudding with vanilla custard.

£9

Toffee, pear & almond tart with vanilla Chantilly.

£9

Apple crumble with homemade custard.

fg

Platter with Vintage stilton & truffle cheddar cheese, crackers & homemade apple & onion chutney.

£13

Ice cream (3 scoops) GF

Vanilla double chocolate raspberry ripple £8 Sorbet (3 scoops) GF/DF

Raspberry Mango Blood orange £8

## **Drinks**

(Refer to our hot drinks list for our selection of tea & coffee)

Liquor coffee

Monbazillac desert wine

Taylors vintage port

Food allergies & intolerances; please speak to the manager about the ingredients in your meal, when making your order.

GF/GFO Gluten Free/Option DF/DFO Dairy Free/Option V vegetarian VGN/VGNO Vegan/option

A discretionary 10% service charge will be added to your bill.