



## DESSERT MENU

AVAILABLE 12pm-6pm

**Sticky toffee pudding** – Salted caramel parfait, sticky dates, vanilla fudge, honeycomb v 7.0

**Panna cotta** – Vanilla & Earl grey tea, steeped berry compote, honey oat flapjack v 6.0

**Crème brûlée** – Baked white chocolate, raspberries, butter shortbread v gf 6.5

**Waffle** – Dark chocolate sauce, fresh berries, toffee glaze, honeycomb ice cream v 6.5

**Selection of 5 cheeses** – Grapes, chutney, quince jelly, biscuits, candied walnuts 12.0

*Selection changes weekly, please see a member of our team*

For parties over 10, a discretionary 10% service charge will be added to the bill. V & GF denote that the dish can be adapted for Vegetarian & Gluten Free dietary requirements. Our kitchen team will be happy to suggest alternative dishes if you so require.

We take great care to ensure that all menu items are locally sourced, safe, fresh & wholesome and of the highest quality.