

DESSERTS

HOMEMADE STICKY DATE PUDDING (V) 17

Served warm with butterscotch sauce & vanilla bean ice cream

FRANGELICO 15

AFFOGATO (LG) (V)

Vanilla ice cream with a shot of fresh espresso coffee & a shot of hazelnut Frangelico liqueur

WARM CHURROS (VGO) (V) 15

Served with cinnamon sugar, warm chocolate dipping sauce & sprinkled with crushed pistachios

HOMEMADE ETON MESS (V) (LG) 15

Layered with delicate meringue, velvety whipped cream & dusted with dried raspberry & berry compote. Served with fresh strawberries.

CHEESE PLATE (LGO) (V) 18

Selection of local cheeses. Served with quince paste & lavosh crackers

HOMEMADE VANILLA PANNA COTTA 15

Served with wild berry sorbet & mixed berry compote

HOMEMADE WARM APPLE & ALMOND STRUDEL (V) 15

Served with vanilla ice cream

HOMEMADE CHOCOLATE BROWNIE SUNDAE (LG) (V) 15

Served with brownie clusters, vanilla & chocolate ice cream, chocolate fudge sauce, toasted almonds, rainbow sprinkles, whipped cream & maraschino cherries

CHOCOLATE OOZE CAKE (V) 17

Served with fresh berries, mixed berry compote & whipped cream

GELATO (V) (LG) single 5.5

Please see gelato machine for flavour selection. Served in a cup double 8.5

(V) Vegetarian (VG) Vegan (LG) Low Gluten (VGO) Vegan Option (LGO) Low Gluten Option