

DESSERTS £5.75

- **SELECTION OF FARMHOUSE ICE CREAMS** (2,4,7)
Served in a crisp brandy snap basket **may contain nuts and sulphur**
- **HOMEMADE CHOCOLATE AND ORANGE BROWNIE** (2,4,7,10), Smothered with dark chocolate sauce finished with chocolate ice cream
- **CARAMEL CRÈME BRULEE**
Served with homemade shortbread biscuits (2,4,7,)
- **HOMEMADE STICKY TOFFEE PUDDING** (2,4,7,14)
With a rich butterscotch sauce and vanilla ice cream
- **LIME CHEESECAKE** (2,4,7,)
On a hob nob biscuit base, vanilla ice cream
- **WARM BELGIAN SUGAR WAFFLE** (2,4,7,14)
honey and cinnamon syrup, blueberries and vanilla ice cream
- **DARK CHOCOLATE GANACHE TART** (vegan)(14,)
Fresh raspberries and vanilla ice cream

CHEESE PLATTER £6.95 (1,2,7,10,14,)

YORKSHIRE FETTLE a crumbly ewe's milk cheese from Yorkshire
INGEWHITE GOATS CHEESE sweet and nutty
CROPWELL BISHOP creamy blue stilton from Nottingham
FOWLERS SAGE DERBY the original sage Derby
CHEDDAR GORGE an award winning authentic mature cheddar cheese
Served with homemade pear and walnut chutney, celery, fruit and crackers.

Why not compliment your cheese platter with a glass of
Cockburn's special reserve port

Why not finish your meal with one of our fresh coffees (also available in
decaf and large) or one of our tasty liqueur hot chocolates

Food allergen advice: 1 Celery, 2 Gluten, 3 Crustaceans, 4 Egg, 5 Fish, 6 Lupin, 7 Milk, 8 Molluscs,
9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame seeds, 13 Soya beans, 14 Sulphur dioxide.

*If you are allergic to any of these allergens please speak to our duty manager
Who can advise you as some ingredients can be omitted or an alternative can usually be offered*