**DESSERTS £**5.50

**SELECTION OF FARMHOUSE ICE CREAMS** (2,4,7,)

Served in a crisp brandy snap basket may contain nuts and sulphur

**HOME MADE SALTED CARAMEL CHOCOLATE BROWNIE** (2,4,7,10,14)

Smothered with dark chocolate sauce finished with chocolate ice cream

**COFFEE CRÈME BRULEE** (2,4,7,14)

served with homemade short bread

**HOMEMADE STICKY TOFFEE PUDDING** (2,4,7,14)

With a rich butterscotch sauce and vanilla ice cream

**BAKED MASCARPONE AND RASPBERRY CHEESECAKE (**2,4,7,)

On a biscuit base, vanilla ice cream

**WARM BELGIAN SUGAR WAFFLE** (2,4,7,)

Smothered with a butterscotch sauce finished with vanilla ice cream

**HOME MADE THIN SWEET PANCAKES** (2,4,7,14,)

With bananas and maple syrup finished with vanilla ice cream

**5 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

***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***