



## DESSERT MENU

CRÈME BRULÉE shortbread rounds (v)	£9.50
STICKY TOFFEE PUDDING butterscotch sauce, honeycomb ice cream (v)	£9.50
CHOCOLATE ORANGE TART (v) with fresh oranges, blood orange sorbet and Biscoff crumb (v)	£9.50
APPLE PIE (v) served with warm vanilla custard	£9.50
VANILLA CHEESECAKE (v) topped with winterberry compote	£9.00
CHEESE AND CRACKERS (v) Mature Cheddar, Clawsons Stilton, Brie served with Fig chutney and apple & buttermilk, rye, charcoal crackers	£11.50
A SELECTION OF TEA FROM THE BREW TEA COMPANY	£4.00
A SELECTION OF COFFEE	£4.50

### FOOD ALLERGIES AND INTOLERANCES

*If you suffer from a food allergy or food intolerance, please make a member of our team aware before placing an order for food and drink. Allergen information listing allergenic ingredients used in our menus is available via a member of our team. Please note: our kitchen and food service areas are not nut-free or allergen-free environments.*

*v = vegetarian, ve = vegan, gf = gluten free*

A discretionary service charge of 10% will be added. All prices include VAT at the current rate.