

# DESSERT MENU

Bramley apple pie, salt caramel ice cream (D,E,G)	10
Lemon & lime cheesecake, raspberry sorbet (D,G,S)	10
Rhubarb & vanilla crumble, vanilla ice cream (G,SY,VG)	10
Baileys tiramisu (D,E,G,N,SV)	12
Dark chocolate Marquis, honeycomb, orange sorbet (D,E,G,V)	12
Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (C,D,G,N,M)	14
Biscoff Affogato, caramel sauce, café curl (D,E,G,V)	8
<b>Vegan vanilla ice cream available</b>	

Some of our dishes contain the following allergens  
or are suitable for vegetarian/vegan:

(C - CELEERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

## DESSERT WINES

	50ml	Btl
Vistamar Late Harvest Sauvignon Blanc   Liamri, Chile '20	4	24
Domaine Baumard Coteaux du Layon Carte d'Or   Loire, France '21	5	30
MAD Late Harvest Furmint   Tokaji, Hungary '17		32

## FORTIFIED WINES

	50ml	Btl
Delaforce LBV   Douro, Portugal '18	5.5	75
Delaforce 10yr Fine Tawny   Duriense, Portugal '23	7.5	95
Harveys Bristol cream   Jerez, Spain	3.3	
Gutierrez Colosia Fino Seco, Sherry   Do Jerez, Spain	7.5	