



DESSERT EXAMPLES

Homemade Tiramisu.

Vanilla Crème Brulee with macaroons.

Baileys Crème Brûlée served with macaroons.

Homemade Pavlova with Chantilly cream and fresh fruit.

Lemon and passionfruit Tart, served with vanilla ice-cream.

Ginger Sticky Toffee Pudding, served with Vanilla ice-cream.

Warm Chocolate Brownie served with Stracciatella ice-cream.

Warm Treacle and Almond Tart, served with Vanilla ice-cream.

Home-made Chocolate Crème Brulée, served with an Amoretti biscuits.

Seasonal Fruit Crumble with a choice of either cream or vanilla ice-cream.

Homemade White Chocolate and Blueberry Baked Cheesecake with berry compote.

Home-made Sticky Toffee Pudding with hot fudge sauce and Caramel ice-cream.

Eton Mess with fresh strawberries and homemade strawberry and Elderflower coulis.

Ice-cream or Sorbet selection, 2 scoops.

All desserts are £7.50

Disclaimer: Due to Natasha's Law we cannot guarantee that any of our dishes are allergen free. If you do have an allergy please speak to a member of staff for more details.

A discretionary 10% service charge is added to all bills.