

LOUNGE BAR DESSERT MENU

DESSERTS

Toffee tart 6.50 v
Spiced milk toffee tart, spiced toffee sauce, jaffa cake ice cream
M, E, Nu, Gl

Sticky ginger and pear pudding 6.50 v
served with ginger and brandy caramel sauce, clotted cream
SD, Gl, M, E

Chocolate Brownie 6.50 v
Triple chocolate brownie, peanut butter ice cream, brûléed banana, toasted marshmallows
P, Gl, M, E

Crème brûlée 6.95 v
Cherry Bakewell crème brûlée, cherry sorbet, almond Florentines
Nu, SD, E, M

Ice-cream 4.50 v
Selection of ice creams served on a warm Belgian waffle with chocolate sauce
M, E, Gl

Choose from:
*Honeycomb | Banoffee | Mint Chocolate
Vanilla | Chocolate | Strawberry*

Why not try one of our dessert cocktails?

Grasshopper 5.50
Taking its name from its green colour, the Grasshopper combines crème de menthe, crème de cacao, and double cream. Like mint choc-chip ice cream – for grown-ups!!

Espresso Martini 7.75
A shot of freshly ground coffee, shaken with Stolichnaya vodka, Kahlua and a splash of vanilla syrup

Platter of cheeses, biscuits, celery, grapes and a Damson and sloe gin preserve

M, E, Gl, SD, Ce

Choose two cheeses for 4.00 | five for 7.50

Dovedale Blue v

A soft creamy blue cheese with a mild flavour, made from full fat cows milk.

Montgomery's Cheddar

12 month matured West Country traditional farmhouse Cheddar. Made with unpasteurised milk

Goddess v

Alex James' semi-soft cheese with a cider and brandy washed rind

Ashlynn v

Soft ripened goats' cheese dipped in vegetable ash. Made with Canadian goats' milk

Staffordshire Whitmore Sheeps' Cheese v

Full fat hard cheese made with unpasteurised organic ewes milk with a sweet yet rich flavour

v -suitable for vegetarians

ALLERGEN Information

Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame SD-Sulphur Dioxide, L- Lupin Flour, Mo- Molluscs, Mu-Mustard