

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

M, E, Gl, SD, Ce

Choose two cheeses for 4.00 | five for 7.50

Tunworth v

Camembert style cheese made in Hampshire. Soft mould ripened cheese with its thick wrinkled rind and sweet flavour

Golden Cross v

Made from goat's milk, this zingy, velvety cheese has been made in Sussex since 1984

Lincolnshire Poacher

This cow's milk cheese is a cross between Cheddar and Gruyere. It has a smooth texture and flavours from caramel to beefy

Beauvale

A soft cheese, crossed between Stilton and Gorgonzola, has a gooey texture and mellow flavour, which is sweet and spicy with a touch of earthiness

Oglesfield v

This brine washed cheese is made from Jersey cow's milk and has a creamy taste and firm texture

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