

~DESSERTS~

Raspberry & almond tart with vegan ice cream (V) (GF)	£6.25
Pear & almond tart with fresh cream	£6.25
Apple crumble with vanilla ice cream (V.A.)	£6.25
Salted caramel chocolate brownie, vanilla ice cream	£6.25
Strawberry & red velvet cheesecake with fresh cream	£6.25
Chocolate mousse (V)	£6.25
Sticky toffee pudding, vanilla ice cream, butterscotch sauce	£6.25
Butterscotch bonanza sundae (GF*) vanilla, honeycomb, fresh cream, banana , butterscotch sauce	£6.95
Ice cream or sorbet selection - 3 scoops of your choice (GF*) Sorbet - lemon, raspberry, tropical Ice Cream -strawberry, vanilla, chocolate, honeycomb, vegan vanilla	£6.25

AFTER DINNER DRINKS

Dessert wine - Essencia orange muscat	glass £6.50
Late Bottled Vintage Port, Quinta de la Rosa	glass £6.50
Selection of whiskey & brandy	please ask your server

GF- made from gluten free products
GF* - can be made with gluten free products

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