

"THE HOME OF DRY AGED BEEF"

DESSERT MENU

All our desserts are hand made using only the finest ingredients

Lemon polenta Cake, £8-

Crème fraiche-poached rhubarb

Sticky Toffee Pudding £8-

Vanilla Ice Cream -

Chocolate Caramel Mousse, £8-

Sea salt –raspberry gel-crispy yogurt

Mango posset, £8-

Coconut-caramelised pineapple

Apple and Cinnamon crumble £8-

Chantilly cream, candied walnuts

Affogato al Caffe £6-

Coffee, Vanilla Ice Cream, Amaretto Biscuit

Cheeseboard £10-

Chutney, Biscuits and Oatcakes
Extra Biscuits £2-

To accompany your cheese

VISTAMAR LATE HARVEST MOSCATEL, 125ml £5-CROFT LBV 125ml £6.5-

