



Homemade Desserts

Trio of Desserts

A taste of our favourites; Baileys and mars bar cheesecake, chocolate and walnut brownie with vanilla ice cream and frozen coffee and Tia Maria mousse

Sticky Toffee Pudding (V)

With sticky toffee pecan sauce and double cream

Mango Sorbet (V) (G) (D)

A refreshing fruit sorbet



White Chocolate Panna Cotta (V)

With a raspberry coulis and shortbread biscuit

Profiteroles (V)

Classic homemade choux buns filled with vanilla cream and topped with chocolate sauce

Fresh Fruit Pavlova (V) (G)

Strawberries, raspberries, fresh cream and homemade meringue



(G) Gluten Free

(V) Vegetarian

(D) Dairy Free

Please make your food server aware of any allergies and intolerances you may have. Whilst we take the greatest of care preparing your food, our kitchen is used for the production of food containing any of the 14 main allergens as well as others. Unfortunately, it is impossible on this basis to ensure against minimal transfer of allergens. Our pledge is to do our very best. If you require information regarding ingredients speak to your server