



## DESSERT MENU

<b>Peach Melba Tarte Tatin</b>	<b>£9</b>
Vanilla Ice Cream, Raspberry Coulis, White Chocolate Soil (allow 15 mins to bake)	
<b>Charles Martells Poached Pear (VG)(GF)</b>	<b>£11</b>
Chocolate Ice Cream, Honeycomb, Berry Coulis	
<b>Tonka Bean Crème Brûlée (GFA)</b>	<b>£9</b>
Homemade Orange Shortbread	
<b>Pimm's Trifle</b>	<b>£10</b>
Pimm's Mixed Fruit Jelly, Vanilla Crème Anglaise, Vanilla Sponge, Chantilly Cream, Mint Sugar	
<b>Cheese Plate (GFA)</b>	
Barkham Blue, Double Gloucester Cheese, Stinking Bishop, Spenwood, Slack-ma-Girdle	
Millers Damsels Wafer Biscuits, Mixed Fruit Chutney, Apple	
<b>Two Cheeses</b>	<b>£10</b>
<b>Three Cheeses</b>	<b>£13</b>
<b>Five Cheeses</b>	<b>£16</b>
<b>Add a Glass of Port</b>	<b>£8</b>
<b>Add a Glass of Dessert Wine</b>	<b>£8</b>
<b>Award Winning Wholly Gelato &amp; Sorbet</b>	<b>£3</b>
Wholly Milk	Per Scoop
Sea Salted Caramel	
Mint Stracciatella	
Double Chocolate	
Rum & Raisin	
Lemon Sorbet (VG)	
Berry Sorbet (VG)	

(V) Vegetarian (VA) Vegetarian Option Available (VG) Vegan (VGA) Vegan Option Available (GF) Gluten Free (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS

We cannot guarantee the absence of traces of nuts or other allergens - please advise a member of staff if you have any particular allergy requirements

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL - SOME DISHES MAY CONTAIN GMO OIL