

PUDDINGS



CRÈME BRULEE OF THE DAY ~ £5.95

Homemade Shortbread Biscuit. (RGF)

BRAMLEY APPLE & SUMMER BERRY CRUMBLE ~ £6.50

Bramley Apple & Summer Berries topped with a Cinnamon Crumb, Homemade Custard (GF)

STICKY TOFFEE PUDDING ~ £6.50

A Classic Pudding with Black Treacle Ice Cream & Toffee Sauce

THE TANNIN LEVEL CHOCOLATE BROWNIE ~ £6.50

Warm Rich Dark Chocolate Brownie, White Chocolate Ice Cream, Chocolate Crumb

CHOCOLATE AND RASPBERRY TART ~ £6.50

Raspberry & Sorrell Sorbet, Oat Crumb, Macerated Port Berries, Raspberry Sauce

ICE CREAM ~ £5.50 (3 SCOOPS)

White Chocolate & Strawberry Meringue, Hazelnut & Tonka Bean, Vanilla Bean, Rich Dark Chocolate, Black Treacle, Roast Strawberry, Ginger & Caramel

SORBET ~ £5.50 (3 SCOOPS)

Sicilian Lemon, Raspberry & Sorrell Sorbet

STRAWBERRY MILLE FEUILLE £6.50

Filo Pastry, Chantilly Cream (made with Wild Strawberry Liqueur), Sorrel & Raspberry Sorbet, Caramelised Strawberries, Fresh Strawberries