

DESSERT MENU

RASPBERRY & ALMOND BAKEWELL £8.50 V

Served with clotted cream.

ENGLISH STRAWBERRY CHEESECAKE £8.50 VA /GF

CHERRY & WHITE CHOCOLATE GOOEY BAKED COOKIE £8.50 V

Topped with white chocolate ice cream.

STICKY LIME COCONUT CAKE £8.50 VEA

Warm lime and coconut cake served with tropical fruit compote and rum and raisin ice cream.

LEMON MERINGUE PIE SUNDAE £8.50 V

Lemon curd, lemon ice cream, crushed biscuit, Chantilly cream and meringue.

MINI BROWNIE AND A COFFEE £7.50 V

A mini brownie served with your choice of tea, americano, latte or cappuccino.

Please ask a member of staff if you wish to see the allergen menu

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.

V = Vegetarian VA = Vegetarian Available GF = Gluten Free GFA = Gluten Free Available
VE = Vegan VEA = Vegan Available

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, THEN PLEASE
INFORM A MEMBER OF OUR TEAM BEFORE ORDERING OR
CONSUMING ANY ITEM OF FOOD FROM OUR MENUS.

Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, we cannot say that any dish on our menu is “free from” any allergen, but only that it does not contain the named allergen as an ingredient. Dishes are handled and prepared in an environment which contains any of the 14 named allergens so there is a risk of cross contamination in our kitchens. Our allergen information relates only to dishes which contain those 14 allergens as requires us by law to declare as ingredients and is as provided to us by our suppliers. As such, our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have highlighted. If you have an allergy or intolerance to an allergen other than any of those 14 then please inform a member of staff before you order or consume any dishes from our menus.

Food preparation

Our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present.

If you suffer from sensitive trace reactions for any food-related allergen, please be aware that we are unable to guarantee full suitability, and dining with us may not be suitable for you.

Please check and ask about allergen information every time you visit – even if you have consumed a particular dish on a previous visit. It is important to make your choices based on the current allergen content as suppliers may change an ingredient which changes the allergen content of our dishes.

DESSERT MENU

ALLERGEN INFORMATION

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RASPBERRY & ALMOND BAKEWELL £8.50 V

(Gluten, wheat, milk, nuts, almonds, egg)

ENGLISH STRAWBERRY CHEESECAKE £8.50 VA / GF

(Milk, soya)

CHERRY & WHITE CHOCOLATE GOOEY BAKED COOKIE £8.50 V

(Gluten wheat, milk, soya, egg)

STICKY LIME COCONUT CAKE £8.50 VEA

(Gluten, wheat, milk, soya, egg)

LEMON MERINGUE PIE SUNDAE £8.50 V

(Gluten, wheat, milk, soya, egg)

MINI BROWNIE AND A COFFEE £7.50 V

Gluten-Wheat, Egg, Milk, Soya

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