

DESSERT MENU

MALTESER MALTED MILK TART £8.50 V

Sweet pastry tart with a chocolate and malted milk ganache and a crushed Malteser topping.

STICKY BANOFFEE PUDDING £8.50 V

Served with toffee sauce and vanilla ice cream.

Included in Set Menu

APPLE CRUMBLE £8.50 VEA / V

Traditional apple crumble served with vanilla ice cream.

VANILLA CRÈME BRULÉE £8.50 GFA / V

Vanilla set custard glazed with sugar served with a shortbread biscuit.

LEMON CURD AND BLACKBERRY ETON MESS £8.50 GF / V

Cream and meringue with lemon curd and blackberry compote.

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

DESSERT MENU

ALLERGEN INFORMATION

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

MALTESER MALTED MILK TART £8.50

Gluten-Wheat/Barley, Milk, Egg, Soya

VEGETARIAN

STICKY BANOFFEE PUDDING £8.50

Milk, Gluten-Wheat, Egg

VEGETARIAN

Included in Set Menu

APPLE CRUMBLE £8.50

Gluten-Wheat, Milk

VEGAN AVAILABLE / VEGETARIAN

VANILLA CRÈME BRULÉE £8.50

Gluten-Wheat, Milk, Egg

GLUTEN FREE AVAILABLE / VEGETARIAN

LEMON CURD AND BLACKBERRY ETON MESS £8.50

Milk, Egg

GLUTEN FREE / VEGETARIAN

MINI BROWNIE AND A COFFEE £7.50

Gluten-Wheat, Egg, Milk, Soya

VEGETARIAN

