

PUDDINGs

Chocolate fondant, pistachio sauce, milk ice cream (v) £8.50

Treacle frangipan tart, Cornish clotted cream, raspberry coulis (v) £8

Madagascan vanilla parfait, rhubarb compote, orange tuile biscuit (v) £7.75

Hazelnut praline meringue, chocolate sauce, vanilla ice cream (v,g) £7.75

Sicilian lemon posset, ginger biscuits, candied zest (v) £8

Biscoff sundae, biscoff ice cream, crushed biscuits, biscoff sauce (va) £8

Selection of 3 scoops Noels ice creams & sorbets (v,ga) £6

CHEESEBOARD

Artisan three cheeseboard, Colston Bassett Stilton, Croxton Manor West Country English Brie, Black Bomber, red onion chutney, crackers, grapes, celery £9.50

ICE CREAMS

Salted caramel, Double chocolate chip, Vanilla, Milk, Strawberries & white chocolate, Biscoff, Vegan Vanilla (*v,ga*)

SORBETs

Lemon, Mango, Raspberry

(g) gluten free, (ga) gluten adaptable, (v) vegetarian, (v+) vegan, (va) vegan adaptable Our kitchen uses nuts, please make us aware of any allergens before your food arrives. 100% of the tips go to the staff. Please know all the food is tested for quality, evidenced by the Gaffer!