DESSERT Menu



TIRAMISU — £8.50

Layers of coffee-soaked ladyfingers, rich mascarpone cream, dusted with cocoa powder



WARM BELGIAN APPLE PIE — £8.50

Apples & Sultanas baked in a butter pastry topped with an apricot glaze, served with a scoop of vanilla ice cream



WARM PECAN PIE — £8.50

Pecan nuts & sultanas baked in a shortcrust butter pastry, served with a scoop of vanilla ice cream



CRÈME BRÛLÉE GF — £8.50

Classic French dessert of rich vanilla custard, finished with a crisp caramelised sugar topping



CHEESE BOARD — £9.50 *starting from*

A selection of fine cheeses served with crackers and grapes



VANILLA ICE CREAM — £5.50

Dairy free alternatives available

Creamy and smooth vanilla ice cream with a hazlenut & cocoa wafer

LIMITED WEEKLY SPECIALS AVAILABLE