

DESSERT MENU

Chocolate Delice

£8

A deliciously rich and creamy ring of chocolate Delice topped with a quenelle of Jameson's Salted Caramel, finished with chocolate soil & served with salted caramel ice-cream. **GF av**

Crème Brûlée

£7.50

A traditional vanilla Crème Brûlée finished with torched sugar and served with shortbread. **GF av**

Sticky Toffee Pudding

£7

An individual sticky toffee pudding topped with salted caramel sauce & served with salted caramel ice-cream.

The Boot Sundae

£9

An epic sundae made up of our organic vanilla and chocolate ice-cream, chocolate brownie chunks, salted caramel, chocolate soil & a wafer.

English Cheese Board

£10

Three English cheeses; 'Blackstick' blue, 'Sunday Best' Lancashire Cheddar & 'Button Mill' soft cheese. Partnered with Marmalade Chutney & house-made beetroot Piccalilli, a selection of crackers, grapes & celery.

Organic Ice Creams & Sorbets

£3.50/

Two or Three scoops of your choosing;

£5

- Vanilla
- Double chocolate
- Salted Caramel
- Honeycomb
- Mint Chocolate
- Strawberry

- Mango Sorbet
- Raspberry Sorbet
- Lemon Sorbet
- Vegan Strawberry
- Vegan Chocolate Mint

Please make our staff aware of any allergens within your party.

Caramel, Brownie & Cookie Dough