

MENU

DESSERT

STICKY TOFFEE PUDDING , VANILLA ICE
CREAM

VANILLA CHEESECAKE ,BERRY COMPOTE

BAKEWELL TART , VANILLA CUSTARD

WARM CHOCOLATE FUDGE CAKE , VANILLA
ICE CREAM

VANILLA & RUM CREME BRULEE , BERRY
COMPOTE

CHOCOLATE COCONUT TART , CLOTTED
CREAM (GF - VEGAN)

RHUBARB & LEMON TART SERVED WITH
MANGO PUREE

GLAZED LEMON TART , CLOTTED CREAM
(GF)

TO FINISH

FRESHLY BREWED TEA/COFFEE & AFTER
DINNER MINTS

THREE COURSES FOR
47 POUND PER PERSON