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# Dessert

## Menu

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### **Spiced Apple and Rhubarb Crumble - £7**

Crème Anglaise, rhubarb gel

V, G, M, E

### **Vanilla Crème Brulee - £6**

Fresh biscotti and home made biscotti

V, M, G, E, SD

### **Lemon Meringue Pie Deconstructed - £8**

Marshmallow fluff, home-made lemon curd

V, E, M, G, SD

### **Chocolate Mousse and Beignets - £9**

Blood orange gel, dulce de leche, salted carmael ice cream

V, E, M, G, SD

### **Mango and Green Tea Trifle - £8**

Vanilla Cream

V, E, M, G, SD, SO

### **A selection of regional Cheeses - £6 / £16 / £22**

Crackers, home-made chutney, grapes, quince jelly

V, M, G, MU, SD,

### **Ice Cream Mountain - £8**

Vanilla ice cream to share, caramel sauce, berry compote

V, M, SD

*If you have a food allergy or specific dietary requirement please inform a member of the hospitality team.*

*(VG) Vegan (V) Suitable For Vegetarians (G) Contains Gluten (M) Contains Milk (NU) Contains Nuts (S) Contains Sesame*

*(E) Contains Egg (CR) Contains Crustacean (CE) Contains Celery (MO) Contains Molluscs (MU) Contains Mustard*

*(FI) Contains Fish (PE) Contains Peanuts (LU) Contains Lupin (SD) Contains Sulphur Dioxide (SO) Contains Soya*

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