
v DESSERTS

TOBLERONE CHEESECAKE • £6

with whipped double cream or ice cream

CHOCOLATE & SALTED CARAMEL TART • £6

with vanilla ice cream

Gf VANILLA CREME BRULEE • £6

with salted caramel ice cream

STICKY TOFFEE PUDDING • £5.50

with custard, whipped double cream
or ice cream

Gf RASPBERRY MERINGUE MELBA • £6

raspberry pavlova ice cream, meringue,
raspberries, whipped double cream,
raspberry sauce & wafer

APPLE & BANANA FRITTERS • £5

with chantilly cream

RASPBERRY TRIFLE • £5.50

Gf BAILEYS AFFOGATO • £5

vanilla clotted cream ice cream with
an espresso & shot of Baileys

CARROT CAKE • £3

our chefs recipe, which is now
a Tudor favourite!

• ADD ANY HOT DRINK FOR £5 •

Gf CHEESEBOARD • £9

a selection of local cheese, crackers,
celery, grapes & tomato chutney

• ADD A GLASS OF PORT FOR £2 •



ICE CREAM & SORBET

v GF **£2 A SCOOP**

VANILLA & CLOTTED CREAM ICE CREAM

PLANT BASED VANILLA ICE CREAM

RHUBARB & CUSTARD ICE CREAM

MANGO & PASSIONFRUIT SORBET

SALTED CARAMEL ICE CREAM

BLACKCURRANT SORBET

COOKIE DOUGH ICE CREAM

RASPBERRY SORBET

VERY CHERRY ICE CREAM

LEMON SORBET

OUR HOMEMADE DESSERTS CHANGE MONTHLY

v vegetarian v vegan GF gluten free Gf gluten free upon request