

DESSERTS

v **RASPBERRY TRIFLE • £7**

v **TOBLERONE CHEESECAKE • £7**

with cream or ice cream

GF **VANILLA PANNA COTTA • £6.50**

with a mixed berry compote

v **TOFFEE APPLE CRUMBLE • £6.50**

with cream, ice cream or custard

• VEGAN OPTION AVAILABLE •

v **CARROT CAKE • £4**

our chefs recipe, which is now a Tudor favourite!

• ADD ANY HOT DRINK FOR £1.50 •

v **HOT CHOCOLATE FUDGE CAKE • £7**

with cream, ice cream or custard

v GF **RASPBERRY MERINGUE MELBA • £7.50**

white choc & raspberry ripple ice cream, meringue, raspberries, cream, raspberry sauce & wafer

v GF **CHEESEBOARD • £9**

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

• ADD A GLASS OF PORT FOR £2 •

v GF **BAILEYS AFFOGATO • £7**

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



ICE CREAM & SORBET

v £2.50 A SCOOP

GF **VANILLA & CLOTTED CREAM ICE CREAM**

COOKIES & CREAM ICE CREAM

GF **SUCCULENT STRAWBERRY ICE CREAM**

GF **PLANT BASED VANILLA ICE CREAM**

GF **WHITE CHOCOLATE & RASPBERRY
RIPPLE ICE CREAM**

GF **MANGO & PASSIONFRUIT SORBET**

BISCOFF ICE CREAM

GF **RASPBERRY SORBET**

GF **LEMON SORBET**

OUR HOMEMADE DESSERTS CHANGE MONTHLY

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