

DESSERTS

🍷 **HOT CROSS BUN & BUTTER PUDDING • £5**

with custard, cream or ice cream

🍷 **MINI EGG CHEESECAKE • £6**

with whipped double cream or ice cream

🍷 **CREME EGG BROWNIE • £6.50**

with vanilla ice cream

🌿 **VEGAN BROWNIE • £6.50**

with plant based vanilla ice cream

RASPBERRY TRIFLE • £5.50

🍷^{GF} **BAILEYS AFFOGATO • £5**

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

🍷 **PEAR & APPLE STRUDEL • £5**

with custard

🍷^{GF} **RASPBERRY MERINGUE MELBA • £6**

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

🍷^{GF} **CHEESEBOARD • £9**

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

* add a glass of port for £2 *

🍷 **CARROT CAKE • £3**

our chefs recipe, which is now a Tudor favourite!

* add any hot drink for £5 *



ICE CREAM & SORBET

🍷^{GF} **£2 A SCOOP**

VANILLA & CLOTTED CREAM ICE CREAM

SUCCULENT STRAWBERRY ICE CREAM

WHITE CHOC & HONEYCOMB ICE CREAM

MINT CHOC CHIP ICE CREAM

COCONUT ICE CREAM

🌿 **PLANT BASED VANILLA ICE CREAM**

🌿 **LEMON SORBET**

🌿 **RASPBERRY SORBET**

🌿 **BLACKCURRANT SORBET**

🌿 **MANGO & PASSIONFRUIT SORBET**

OUR HOMEMADE DESSERTS CHANGE MONTHLY

🍷vegetarian 🌿vegan ^{GF}gluten free ^{GF}gluten free upon request