

Desserts

Eton Mess (gf)	17.0
An absolute mess, but a delicious one! A mash up of chocolate and caramel ice cream, meringue drops, berries, cream & topped with chocolate and salted caramel sauce.	
Crème Brulee (gf available)	17.0
A light and creamy baked vanilla custard with a burnt sugar crust. Served with Chantilly cream and a buttered pretzel	
Maple and Walnut Cheesecake	17.0
Maple cheesecake topped with crunchy caramelized walnuts and served with vanilla bean ice cream and Chantilly cream	
Banoffee Bread and Butter Pudding	17.0
Traditional bread and butter pudding with layers of rich caramel and banana, served with vanilla bean ice cream	
Toffee Apple and Rhubarb Crumble	17.0
A rich combination of chunky toffee apples and rhubarb topped with crunchy crumble and served with custard and vanilla bean ice cream	
Chocolate Brownie Sundae	17.0
Rich chocolate ice cream topped with crumbled fudgy chocolate New York brownie and drizzled with chocolate fudge sauce	
Lemon Meringue Sundae	17.0
Tangy lemon sorbet with sweet lemon curd, lemon cake crumbs and toasted meringue	
Caramel Slice Sundae	17.0
Salted Caramel ice cream topped with pieces of gooey caramel slice, caramel sauce and whipped cream	
Strawberries and Cream Sundae	17.0
Strawberry swirl ice cream, topped with strawberry sauce, strawberry cheesecake crumbs and lashings of strawberry cream	
Cheeseboard For Two	25.0
A selection of cheeses, crackers and accompaniments, designed for two to share, to perfectly end to your meal	