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 and 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 your meal