



## DESSERTS

### **Today's Hot Pudding**

*Served with your choice of homemade traditional custard, vanilla dairy ice cream or pouring cream*

### **Chocolate Ganache Tart**

*with coffee Chantilly cream, honeycomb and a chocolate and hazelnut sauce (V)*

### **Warm Apple Bakewell Tart**

*with clotted cream, apple puree and macerated blackberries (V)*

### **Tiramisu Crepe Mille Feuille**

*with chocolate sauce and vanilla ice cream (V)*

### **Selection of Ice Creams & Sorbet**

*Choose three of our homemade ice creams or sorbets served inside a crisp brandy snap basket (V, GF, DF\*)*

### **Mini Dessert and Coffee (£2.5 Supplement)**

*Choose from a mini lemon meringue, chocolate brownie or lemon drizzle cake served with an americano or English breakfast tea (V)*

### **Selection of Regional Cheese & Biscuits (£4.5 Supplement)**

*Smoked Applewood, Blackstick Blue, Barncliffe Brie and Barbers 1833 Vintage Cheddar. Served with homemade fruit chutney, grapes, celery and a selection of biscuits (GF\*)*

*Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements.*