

DESSERTS

Served 12:00-21:00

PEACH COBBLER CHOUX BUN 8.45

white peach sorbet, almond crumb, caramel sauce & chantilly cream
514 kcal G,N,P,E,M,SO

WARM STICKY TOFFEE PUDDING 6.95

toffee sauce, Muscovado tuille, vanilla ice cream 551 kcal G,N,M

CHOCOLATE DELICE 9.45

pistachio cream, chocolate & pistachio shards, rose
& raspberry gel 961 kcal G,N,P,E,M,S

STRAWBERRY, LEMON & ELDERFLOWER POSSET 8.45

macerated strawberries, gel, meringue shards, elderflower sorbet 473 kcal E,M

WHITE CHOCOLATE & PASSIONFRUIT TART 8.45

passionfruit sorbet, white chocolate crumb, toasted coconut
578 kcal N,P,E,M,S,SO

SELECTION OF ICE CREAMS & SORBETS 6.95

please ask a member of the team for allergen & dietary requirements

GEORGE'S SPECIAL CHEESECAKE 7.45

please ask a member of the team for allergen & dietary requirements

CHEESE BOARD 11.95

trio of cheeses, with crackers, treacle malt loaf, celery, candied walnuts apple
& fig chutney 716 kcal G,N,M,C,SO,P

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

 Vegan on request

 Vegetarian on request

 Non gluten on request



DESSERT MENU