Wessert Menu Wesserts

BISCOFF AND MISO CARAMEL CHEESECAKE (VEA)		11.50
Creamy cheesecake with a Biscoff and miso caramel twist, top	ped with caramelised banana and salted caramel ice cro	eam.
CHOCOLATE FONDANT (V)(GF)		9.50
Warm chocolate fondant with a gooey centre, with honeycom	b ice cream and a drizzle of chocolate sauce.	
STICKY TOFFEE PUDDING (V)(GF)		8.00
Classic sticky toffee pudding drizzled with treacle sauce and s	served with a scoop of salted caramel ice cream.	
CRÈME BRÛLÉE (V)(GFA)		7.50
A classic, smooth vanilla custard topped with a caramelised su	ugar crust. Served with a cinnamon shortbread biscuit.	
WARM APPLE CRUMBLE TART (VEA)(GF)		8.00
Apple crumble tart served warm, with a side of blackberry com	npote and vanilla custard.	
SELECTION OF ICE CREAM 3 SCOOPS		7.00
Choose from dark chocolate (VE), salted caramel (VE), vanilly or passion fruit sorbet. (VE)	la (VE) or honeycomb ice creams,	
SELECTION OF BRITISH CHEESES (V)(GFA)		12.50
An assortment of Barber's vintage cheddar, Clawson blue stilt apple slices and caramelised onion chutney. Smaller T	on and Cornish brie, accompanied by sourdough biscuit	SS,
SALTED CARAMEL TRUFFLES (V)(GF)		2.50
AFFOGATO (VE)(GF) A classic Italian treat of a single espresso and a scoop of vanilla ice cream.		6.00
	ner Wrinks	0.00
ESPRESSO MARTINI 12.00	AMERICANO	3.90
A smooth blend of vodka, coffee liqueur and espresso.	Add a little luxury to your coffee with:	
OLD FASHIONED 12.00	JAMESON IRISH WHISKEY	6.00
A classic mix of bourbon whiskey and bitters,	DISARONNO AMARETTO	5.70
garnished with orange.	KAHLÚA COFFEE LIQUEUR	6.00
TAYLOR'S FINE TAWNY PORT 6.00	HOT CHOCOLATE	3.85
Rich and smooth, with notes of dried fruit and subtle oak.	Add a splash of Baileys Irish Cream	5.70
PALAZZINA MOSCATO PASSITO, ITALY (VE) £10.00 (100ML) £28.00 (37.5CL)	Add a spiasii of barieys Histi Cleani	5.70

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (VEA) VEGAN ALTERNATIVE AVAILABLE (GFA) GLUTEN FREE ALTERNATIVE AVAILABLE (GF) GLUTEN FREE Allergen details: All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

A beautifully sweet and fragrant dessert wine, offering rich notes of honey and apricot.