















Dessert

Mixed Berry Eton Mess 6.50  
Raspberry Coulis



Apple, Sultana and Cinnamon Strudel 6.50   
Vanilla Bean Ice Cream

Vegan Cherry and Chocolate Slice 6.50  
Vegan Ice Cream

Sticky Toffee Pudding 6.50   
Salted Caramel, Vanilla Bean Ice Cream

Blueberry Cheesecake 6.50   
Lemon Gel, Sweet Basil Crisp

Dark Chocolate Delice 6.50    
Cherry Compote

Warm Triple Chocolate Brownie 6.50   
White Chocolate Sauce



Please let our staff know of any allergens when ordering so that we may advise of alternatives. Full allergen menus are available from the bar on request.

Most of our meals can be made using GF ingredients however, our kitchen is not a fully GF or nut free environment. Our food may contain allergens. If you require more information on any of our menu ingredients, please ask a member of staff. Prices include VAT at current rate, all weights are approximate prior to cooking. All menu items are available subject to availability. Please note that our fish dishes may contain bones. (V) Denotes meals suitable for vegetarians. (Ve) suitable for vegans. (GF) Gluten free, (DF) Dairy free. All products may contain nuts or nut derivatives. Menu description may not list the full dish content so if you have any allergies, please ask a member of staff prior to placing your order.

(V) Vegetarian (VG) Vegan (GF) Gluten Free.