DESSERTS

Baked Vanilla Cheesecake £7.95

Rhubarb compote, lemon balm G, E, D, SD 564 Kcal

Grilled Pineapple £7.95

Mango sorbet, coconut cream, basil **VE, GF** SD 398 Kcal

Milk Chocolate Mousse £7.95

Pistachio & almond ice cream, bitter crumb GF N, S, E, D, SD 470 Kcal

Raspberry & Vanilla Crème Brûlée £7.95

Sable crumb, sorrel G, E, D, SD 801 Kcal

Sticky Date Pudding £7.95

Caramel sauce, clotted cream ice cream G, E, D, SD 903 Kcal

Sticky Toffee Sundae £8.45

Caramel sauce, clotted cream ice cream G, D, E, SD, S 991 Kcal

Selection of Ice Creams £6.95

V G, S, E, D 362 Kcal

Chef's Choice Cheeseboard £11.95

Sticky onions, fruit, bread, crackers G, D, CE, SD 694 Kcal

"One cannot think well, love well, sleep well, if one has not dined well."

VIRGINIA WOOLF

Head Chef Jack and his team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best.
Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian VE: Vegan GF: Gluten-Free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish remove this element.

PART OF THE COACHING INN GROUP LTD





