

DESSERTS

Served 12:00-21:00

BAILEYS CHOUX BUN 9.45

baileys fudge, chantilly, crysatlised toffee crumb, baileys ripple ice cream 494 kcal G,E,M,S

STICKY TOFFEE & BISCOFF PUDDING 8.95

butterscotch sauce and vanilla bean ice cream 551 kcal G,N,M

CHOCOLATE ORANGE DELICE 9.45

blood orange gel, dark chocolate crumb, chocolate tuille, vanilla ice cream 680 kcal S,M

VANILLA PANNA COTTA 8.95

macerated blackberries, chantilly, blackberry gel, spiced granola,
crushed pistachios 752 kcal G,N,P,M

PEAR & ALMOND TART 8.95

poached pear, black cherry gel, amaretto crumb, flaked almonds,
vanilla ice cream 567 kcal G,N,E,M,S,P

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