

Dessert Menu

Available Tuesday - Saturday lunchtimes & evenings
Sunday Lunch & Bank Holiday Mondays

Homemade Desserts

'The Birch' Soufflé of the day (gfa) £7.95
with matching accompaniments

Chocolate & Cherry Mousse Cake £7.95
bitter chocolate sauce and kirsh jelly

Crème Brûlée of the day (gfa) £7.50
chocolate dipped butter biscuits

Sticky Toffee & Chocolate Pudding £6.95
with butterscotch sauce and crème caramel ice cream

Honey Roast Plum, Apple & Almond Crumble £7.50
with custard *or* Biscoff biscuit ice cream

Poached Pear £6.50
mint infused savarin and vanilla ice cream

**v - Please note: gelatin may be used in some of our desserts and ice creams.
Ask your server for suitable vegetarian options**

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request (gfa)

2 scoops £3.50 3 scoops £4.95

Artisan Cheese Board

a selection of artisan made cheese, served with celery and apple salad,
homemade chutney, almond biscuits and crackers (v) (gfa)

Platter of 3 Cheeses £9.95

Platter of 4 Cheeses £11.95

v - Suitable for vegetarians gfa - Gluten Free Available. This Dish can be **adapted** to gluten free **when requested**
Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty