

Dessert Menu

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

Homemade Desserts

'The Birch' Soufflé of the day (gfa) with matching accompaniments	£7.95
Chocolate & Cherry Mousse Cake bitter chocolate sauce and kirsh jelly	£7.95
Crème Brûlée of the day (gfa) chocolate dipped butter biscuits	£7.50
Chocolate & Toffee Pudding with butterscotch sauce and crème caramel ice cream	£6.95
Honey Roast Plum, Apple & Almond Crumble with custard <i>or</i> Biscoff biscuit ice cream	£7.50
Poached Pear mint infused savarin and vanilla ice cream	£6.50

*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