

# Dessert Menu

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

## Homemade Desserts

<b>'The Birch' Soufflé of the Day</b> (gfa) with matching accompaniments	<b>£7.95</b>
<b>Chocolate Fondant</b> mint ice cream	<b>£7.95</b>
<b>Vanilla Crème Brûlée</b> (gfa) homemade shortbread biscuits	<b>£7.50</b>
<b>Caramelised Peach &amp; Apricot Pain Perdu</b> toffee sauce and roast almonds	<b>£7.95</b>
<b>Summer Fruits Pavlova</b> (gfa) fresh whipped cream and crushed pistachios	<b>£6.95</b>
<b>Duo of Milk &amp; White Chocolate Mousse</b> (gfa) dark spiced chocolate sauce and grapefruit sorbet	<b>£7.50</b>

*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)  
*v - Please ask for suitable vegetarian options*

2 scoops **£3.50**      3 scoops **£4.95**

## Artisan Cheese Board

a selection of artisan made cheese, served with homemade chutney, celery,  
grapes, cheese 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