

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 Fondant vanilla ice cream	£7.95
Vanilla Crème Brûlée (gfa) homemade shortbread biscuits	£7.50
Caramelised Peach & Apricot Pain Perdu toffee sauce and roast almonds	£7.95
Summer Fruits Pavlova (gfa) fresh whipped cream and crushed pistachios	£6.95
Strawberry & White Chocolate Cheesecake strawberry ice cream	£7.50

*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)
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