

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
Warm Dark Chocolate & Fudge Sponge (gfa) brandy crème Anglaise	£7.95
Vanilla Crème Brûlée (gfa) homemade shortbread biscuits	£7.50
Caramel Pecan Cheesecake ginger ice cream and white chocolate snaps	£7.95
Winter Berry & Glacé Cherry Pot (gfa) orange tuile	£7.50
White Chocolate & Raspberry Bread & Butter Pudding bitter chocolate sauce and vanilla 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