

# Dessert Menu

Available Wednesday - Saturday Lunchtime & Evening  
& Sunday Lunch

## Homemade Desserts

<b>'The Birch' Soufflé of the Day</b> gfa with matching accompaniments	<b>£8.95</b>
<b>Chocolate &amp; Blueberry Roulade</b> v gf white chocolate sauce and blueberry coulis	<b>£8.50</b>
<b>Toffee Apple Crumble</b> v homemade custard	<b>£7.50</b>
<b>Pecan Tart</b> v maple syrup and Chantilly cream	<b>£7.95</b>
<b>Triple Chocolate Bread &amp; Butter Pudding</b> v vanilla ice cream	<b>£8.95</b>
<b>Vanilla Crème Brûlée</b> v gfa homemade shortbread biscuits	<b>£8.95</b>
<b>Mango Cheesecake</b> v raspberry compote and passion fruit ice cream	<b>£8.50</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 **£4.50**      3 scoops **£6.50**

## Artisan Cheese Board

a selection of artisan made cheese, served with celery, grapes, homemade  
chutney, cheese biscuits and crackers v gfa

*Platter of 3 Cheeses*      **£10.95**  
*Platter of 4 Cheeses*      **£12.95**