

Dessert Menu

Available Wednesday - Saturday Lunchtime & Evening
& Sunday Lunch

Homemade Desserts

'The Birch' Soufflé of the Day gfa with matching accompaniments	£8.95
Triple Chocolate Sponge hot chocolate fudge sauce, vanilla ice cream	£7.95
Fruits Of The Forest Eton Mess gf	£7.95
Banoffee Cheesecake caramelised banana	£8.50
Apple & Raspberry Cobbler v ve with your choice of either custard or vanilla ice cream	£7.95
Vanilla Crème Brûlée v gfa homemade shortbread biscuits	£8.95
Treacle & Orange Tart v chantilly cream	£7.95

**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**

v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free

gfa/dfa - Gluten Free/Dairy Free Available. This dish can be **adapted** to gluten free or dairy 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