

Dessert Menu

Available Wednesday - Saturday Lunchtime & Evening
& Sunday Lunch

Homemade Desserts

'The Birch' Soufflé of the Day gfa with matching accompaniments	£8.95
Irish Coffee Cheesecake v Chantilly cream, chocolate coffee beans	£8.50
Raspberry & Pistachio Roulade	£8.50
Sticky Toffee Pudding butterscotch sauce, vanilla ice cream	£8.50
Chocolate Fondant caramelised white chocolate sauce and cherry ice cream	£8.95
Crème Brûlée of the Day v gfa with matching accompaniments	£8.95

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, honey,
cheese biscuits and crackers v gfa

Platter of 3 Cheeses **£10.95**

Platter of 4 Cheeses **£13.95**

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