

# Dessert Menu

Available Wednesday - Saturday Lunchtime & Evening  
& Sunday Lunch

## Homemade Desserts

<b>'The Birch' Soufflé of the Day</b> v gfa with matching accompaniments	<b>£8.95</b>
<b>Limoncello Parfait</b> v gf raspberry and mint compote	<b>£8.50</b>
<b>Salted Caramel &amp; Pecan Cheesecake</b> v spiced apple ice cream	<b>£8.50</b>
<b>Mango &amp; Pineapple Pavlova</b> v gf chantilly cream, meringue	<b>£8.25</b>
<b>Chocolate Tart</b> v ve gf df orange and mandarin sorbet, toasted almonds	<b>£8.95</b>
<b>Crème Brûlée of the Day</b> v gfa with matching accompaniments	<b>£8.95</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, 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

**vea/gfa/dfa** - Vegan/Gluten Free/Dairy Free Available. This dish can be **adapted** to vegan, 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. An optional 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.