

Dessert Menu

Available Wednesday - Saturday Lunchtime & Evening
& Sunday Lunch

Homemade Desserts

'The Birch' Soufflé of the Day v gfa with matching accompaniments	£8.95
Raspberry & Peach Roulade v gf mango sorbet	£8.25
Chocolate Fondant v caramel sauce, Turkish delight ice cream	£8.95
Citrus Tart v Chantilly cream, crushed honeycomb, chocolate shards	£8.50
Red Wine & Port Poached Pears v ve gf df toasted almonds, vegan vanilla 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 ve - Please ask for suitable vegetarian & vegan 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 **£11.95**
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.