

# Dessert Menu

Available Wednesday - Saturday Lunchtime & Evening  
& Sunday Lunch

## Homemade Desserts

all £8.95

**'The Birch' Soufflé of the Day** gfa  
with matching accompaniments

**Mango & Pink Peppercorn Tarte Tatin** v ve df  
vegan vanilla ice cream, toasted coconut

**Sticky Toffee Banana Pudding**  
miso caramel sauce, vanilla ice cream

**Strawberry Eton Mess Cheesecake**  
crushed meringue, clotted cream

**Chocolate & Biscoff Parfait**  
black cherry compote

**Crème Brûlée of the Day** v gfa  
with matching accompaniments

*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 **£4.95**      3 scoops **£6.50**

## Artisan Cheese Board

a selection of artisan made cheese, served with sweet pickled shallots, celery,  
grapes, honey, cheese biscuits and fruit loaf v gfa

*Platter of 3 Cheeses*      **£12.95**

*Platter of 4 Cheeses*      **£14.95**

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.