

Dessert Menu

Available Wednesday - Saturday Lunchtime & Evening
& Sunday Lunch

Homemade Desserts

all £8.95

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

Chocolate & Raspberry Baked Alaska
orange liqueur jelly

Spiced Apple Crumble Cheesecake v
fudge pieces, salted caramel ice cream

Blackberry & Pear Strudel v
crème anglaise, hazelnut brittle

Chocolate Tart v ve df
with almond base, raspberry coulis, fig and walnut ice cream,
cinder toffee

Crème Brûlée of the Day v gfa
with matching accompaniments

Coffee & Chef's Petit Fours

Fancy something a little sweet at the end of your meal, but don't have room for pud?
Then our Chef's homemade petit fours, accompanied with your choice of complimentary
coffee, is the perfect little indulgence! *(excludes liqueur coffee)* v

£6.95

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.