

Dessert Menu

Chefs Hot Dessert of the Day **£4.50**

A traditional hot dessert served with a choice of dairy custard, pouring cream or vanilla ice cream

Lemon Meringue Roulade (GF) **£4.50**

Soft meringue with a tangy lemon filling, served with a duo fruit coulis

Mango & Passion Fruit Cheesecake (GF) **£4.50**

A coconut and oat biscuit base topped with oven-baked vanilla cheesecake finished with a passion fruit and mango swirl, served with coconut frozen yoghurt

Chocolate & Almond Tart (GF) **£4.50**

An almond base topped with golden cream and crunchy almond caramel, coated in smooth milk chocolate with a scoop of vanilla ice cream

Waffle Jubilee **£4.50**

A sweet belgian waffle topped with sweet cherries with a dash of brandy, whipped cream and vanilla ice cream

The Honeycomb Crunch **£4.50**

A sweet belgian waffle topped with chocolate honeycomb pieces, vanilla ice cream, whipped cream, and drizzled with warm honey

Cheese & Biscuits **£4.95**

Slices of brie, cheddar and stilton served with pickle, grapes and savoury biscuits

The Ice Cream PARLOUR

Chocolate Heaven Sundae **£4.50**

Pieces of chocolate brownie and oreos with maltesers, vanilla and chocolate ice cream, drizzled with milk chocolate sauce, topped with whipped cream, chocolate straws and fan wafers

Salted Caramel Sundae **£4.50**

Salted caramel and vanilla ice cream with toffee popcorn and mini marshmallows, drizzled with toffee sauce and topped with whipped cream and fan wafers

Eton Mess Sundae **£4.50**

Fresh strawberries with crushed meringue, raspberry coulis, vanilla and strawberry ice cream, topped with whipped cream and toasted almonds

Trio of Ice Cream **£4.50**

Choose 3 flavours from vanilla, strawberry, chocolate, pistachio or salted caramel ice cream with whipped cream and a fan wafer