

# Desserts Menu



# Sticky toffee pudding £8

Butterscotch sauce, clotted cream & shortbread crumble

# Baked cookie dough £8

Maple & pecan ice-cream, chocolate sauce (N)

## Mango pannacotta £8

Passionfruit sorbet, lime curd, meringue

## Red wine poached pears £8

Whipped mascarpone cream, almond brittle (GF/N/VEA)

#### Warm white chocolate blondie £8

Cherries in kirsch, white chocolate & sour cherry ice-cream

### Homemade ice-creams & sorbets £8

Three scoops of our homemade ice cream & sorbets (VEA/GF) - Check with server for flavours.

## Affogato £5.50

A scoop of home-made vanilla ice-cream, biscotti, espresso coffee

#### Three cheeseboard £11.50

Worcester hop, Worcestershire sauce & shallot cheddar, Worcester blue, artisan biscuits, apple chutney & celery (GFA)

Allergens: Any dish marked with a V is suitable for vegetarians. VE is vegan, VEA is vegan if amended, EF is egg free, GF is gluten free, GFA is gluten free if amended, LF is lactose free, LFA is lactose free if amended, and N means this dish contains nuts. Please be aware that we also have allergen sheets, so do not be afraid to ask.