

*Community Owned pub since 2018 We are proud to support local food/drink suppliers* 

# **Homemade Dessert Menu**

# Apple & Sultana Strudel £7.95

Ginger Biscuit Ice cream

### Sticky Toffee Pudding £7.95

Butterscotch sauce, Vanilla Ice cream

### Warm Chocolate Brownie £7.95

Vanilla Ice Cream

### Carrot Cake £7.95

Candied carrots & soft cheese

# Cheese Board £15.95

Selection of cheeses, grapes, apple, celery, chutney, selection of biscuits/crackers

### Selection of Taywell dairy ice-cream, GF option £8.95

(Chocolate, vanilla, strawberry, honeycomb)

# **Hot Beverages**

Cappuccino	3.95	English tea	3.45
Latte	3.95	Decaf tea	3.45
Flat white	3.95	Peppermint tea	3.45
Americano	3.45	Chamomile tea	3.45
Espresso	3.25/3.45	Hot chocolate	3.95
Macchiato	3.95	Mocha	3.95

#### Our chefs freshly prepare food daily.

Please do let your server know when placing your order if you have any intolerances and/or allergies.

All tables are subject to a discretionary service charge of 12.5%



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V = Vegetarian Vg = Vegan

GF = Gluten Free