DESSERTS

DESSERT OF THE WEEK
ask server for more detail

HOMEMADE CRUMBLE OF THE WEEK GFA, DFA **8.00**
served with custard or classic noel's ice cream.

STICKY TOFFEE PUDDING GFA **8.00**
served with classic noel's ice cream or custard.

CHOCOLATE LUMPY BUMBY **8.00**
chocolate sauce, classic noel's ice cream

LEMON POSSET GFA **7.50**
shortbread crumb

MILK CHOCOLATE CHIP COOKIE PIE V **8.50**
chocolate sauce, classic noel's ice cream

WARM PLUM & ALMOND FRANGIPAN TART V **8.00**
raspberry sauce, classic noel's ice cream

WARM MINI FILLED BISCOFF BALLS V, VEA, DFA **7.50**
sugar, toffee sauce

GINGERBREAD, SALTED CARAMEL & CHOCOLATE CHEESECAKE V **8.50**
chocolate sauce, classic noel's ice cream

PANETTONE BREAD & BUTTER PUDDING V **8.00**
served with classic noel's ice cream or custard.

LOADED CARAMEL POPCORN WAFFLE V, DFA **8.00**
toffee sauce, caramel popcorn, toffee pieces, noel's ice cream

WARM TREACLE TART V , VE, DFA **8.00**
toffee sauce, crushed ginger biscuit crumb, classic noel's ice cream

3 SCOOP NOEL'S ICE CREAM **5.50**
classic cream, chocolate, salted caramel, strawberries & cream, guest ice cream, sorbet (vanilla vegan ice cream is available)

COFFEE & ONE MINI DESSERT **7.00**
mini filled biscoff doughnuts, toffee waffle, chocolate mini fondant, strawberry jam eton mess tartlet, 1 scoop of ice cream.