

DESSERTS

DESSERT OF THE WEEK

ask server for more detail

HOMEMADE CRUMBLE OF THE WEEK

served with custard or classic noel's ice cream.

LEMON TART (V) 7.00

lemon sauce, classic noel's ice cream.

HOT CHOCOLATE FUDGE CAKE (GF, V) 7.50

chocolate sauce, classic noel's ice cream.

STICKY TOFFEE PUDDING (V) 8.00

served with classic noel's ice cream or custard.

MINI CINNAMON SUGAR DOUNTS (V) 7.00

served with warm caramel sauce or chocolate sauce.

BAKED CHOC CHIP COOKIE DOUGH (V) 7.50

milk chocolate chip, classic noel' ice cream.

CRÈME BRULEE CHEESECAKE (V, GFA) 8.00

salted caramel sauce, classic noel's ice cream.

CHOCOLATE & SALTED CARAMEL PROFITEROLES (V) 8.50

chocolate sauce

WARM BELGIAN WAFFLE (V) 7.50

caramel sauce, classic noel's ice cream.

APPLE TARTE TATIN (V) 8.00

caramel sauce, classic noel's ice cream.

BANOFFEE ETON MESS (V, GFA) 7.50

banana, toffee sauce, meringue, whipped cream.

3 SCOOP NOEL'S ICE CREAM 5.00

classic cream, chocolate, salted caramel, strawberries & cream, guest ice cream, sorbet (vanilla vegan ice cream is available)

SHARING PLATTER 14.50

mini sugar donuts, chocolate & salted caramel profiteroles, Belgian waffle, mini cookie dough, caramel & chocolate sauce.

COFFEE & ONE MINI DESSERT 5.50

mini sugar donuts, warm Belgian waffle, baked choc chip cookie dough, chocolate & salted caramel profiteroles, 1 scoop of ice cream.



TheRoyalOakCarlton