

# Gluten-Free DESSERT MENU

## Cheeseboard - 7.00

Mature cheddar, Shropshire blue, Somerset brie with gluten-free bread, chutney and grapes

## Desserts - 5.50

Hot cherries Jubilee, vanilla ice cream  
Warm gluten-free chocolate brownie and ice cream  
Gluten-free Bakewell tart and custard or ice cream  
Meringue nest whipped cream and soft fresh berry fruits

## Ice creams - 4.75

Three scoops of ice cream, choose from these flavours:  
Vanilla, honeycomb, white chocolate, strawberry, caramel,  
dark chocolate

## Coffee & Hot Chocolate

Espresso - 1.75  
Double Espresso - 2.50  
Americano - 2.50

Liqueur Coffee - 5.95  
Hot Chocolate - 2.50  
Deluxe Hot Chocolate - 2.70

Cappucino - 2.70  
Latte - 2.50  
Latte Macchiato - 2.70

## Tea

English Breakfast Tea - 2.50  
Earl Grey - 2.50  
Specialty Tea - 2.70

Choose from: Green, Mint Fusion, Lemon & Ginger,  
Camomile, Raspberry & Pomegranate and many more.

Please speak to a member of our team if you have any food allergies, intolerances or dietary requirements.

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, NUTS, SOYBEANS, MILK, PEANUTS, MUSTARD, LUPIN, SESAME, SULPHITES, CELERY, CRUSTACEANS & MOLLUSCS ARE PRESENT