

The Dessert Menu.

CHEF'S HOME MADE CRUMBLE

A Different one made fresh each day ask for to-days Special



HOME MADE BREAD & BUTTER PUDDING

*A Tradition Dish with raisons soaked overnight in Rum
and a delicious creamy set custard.*

HOME MADE SHERRY TRIFLE

*Our Sherry Trifle is made with real sherry, and fresh
cream*



APPLE PIE

Deep chunky apple pie made with short crust pastry

CHOCOLATE FUDGE CAKE

*For the Chocolate lovers, chocolate base with deep chocolate
mousse between layers of chocolate sponge topped with a
chocolate cream.*



FRESH STRAWBERRIES w/a

*Delicious fresh Strawberries, why not try them with a choice of
Ice Cream or Fresh Dairy Cream*

STICKY TOFFEE PUDDING

Rich toffee sponge pudding served piping hot with a smooth butterscotch sauce



RICH PLUM PUDDING

Just like Christmas Pudding but why wait till Christmas when you can have it all year around

ICE CREAM (VANILLA) £3.00)

For those who wish to finish on a lighter note



CREME BRULE

In individual rich crême Brule, with a crisp caramelised top

CARAMEL LUMPY BUMPY

Layer of light toffee fudge cake topped with a rich mousse and a thick creamy sticky caramel topping



FRESH FRUIT SALAD

Deliciously refreshing fresh seasonal fruits in a light syrup.

***ALL PUDDINGS SERVED WITH A CHOICE OF FRESH
CREAM***

ICE CREAM or CUSTARD

£3.75 each