
D E S S E R T S

CRÈME BRULEE £6.95

almond puff pastry straw (V, D, E, G, N)

STICKY TOFFEE PUDDING £6.95

clotted cream, toffee sauce (V, G, E, D)

PINEAPPLE & MANGO CARPACCIO £7.95

kiwi fruit, pomegranate, coconut sorbet (VG, V, SD)

MELTING CHOCOLATE FONDANT £7.95

marshmallow, vanilla ice cream (V, G, N, E, D)

'please allow 15 minutes'

Sharing Puddings

A SELECTION OF DAFFODIL PUDDINGS

(please ask for allergens)

- £16.00 -

please allow 20 mins

H O M E M A D E I C E C R E A M S & S O R B E T S

- THREE SCOOPS for £6.00 -

ICE CREAM

vanilla / chocolate / strawberry

SORBET

raspberry / coconut / lemon

(please ask for allergens)

A R T I S A N C H E E S E S

A CHOICE OF THREE CHEESES £8.50 or FIVE CHEESES £12.50

Our cheeses are served with biscuits, celery, grapes and fruit chutney

MONTGOMERY CHEDDAR - *cow's milk - hard*

CERNEY ASH - *goat's milk - soft - vegetarian*

STILTON - *cow's milk - blue - pastuerised - vegetarian*

BATH SOFT - *cow's milk - soft Brie style - pastuerised*

DOUBLE GLOUCESTER - *cow's milk - hard - vegetarian*

P O R T

BARROS OLD TAWNY

19.5%, £7.50 (75ml) // £16.00 (375ml) // £30.00 (bottle)

a soft silky texture with aromas of dried fruits gently balanced by light vanilla and chocolate notes