



Homemade Old-Fashioned Desserts

Warm desserts – Served with complimentary fresh double cream

Luxury chocolate fudge cake, milk chocolate flakes and grated white chocolate £6.50

Bramley apple pie – Made with apples from Dave's orchard £6.50

Tate and Lyle's Treacle sponge pudding – Flavoured with a touch of vanilla £6.50

Lemon drizzle cake – Served with warm lemon curd £6.50

Rhubarb and port crumble – Made with our home-grown Rhubarb £6.50

'Irish cream liqueur' bread & butter pudding £6.50

Traditional spotted dick – topped with orange and whisky marmalade £6.50

Berries and cherries Jam Roly Poly – Paul's school favourite £6.50

Why not treat yourself to our homemade egg and vanilla custard

or homemade ice cream for £2.00?

Vegan Desserts

Coconut pancakes – served with sliced bananas & homemade vegan ice cream (vegan) £9.50

Homemade ice cream (ask for selection) – with a selection of fresh berries (gf*) (vegan) £8.50

Cold Desserts

Homemade chocolate sundae with chocolate flakes & salted caramel £7.50

Boozy Banana split made with clotted cream ice cream, with banana liquor £8.50

Clotted cream ice cream topped with Baileys or Strawberry Cream liquor £8.50

Selection of homemade ice cream by Paul and Sanni – (please ask for choices) £7.50

Cheese and Biscuits

Platter of cheeses for two – Selection of cheeses, chutneys, bread and water biscuits £12.00

Our produce

Where possible we have purchased our ingredients locally. This includes bread from J Turner, fresh fish L B Quality seafood, loose tea, coffee and bacon from Porters, fresh meat from F Doncaster

(gf*) = Many of our dishes can be made Gluten free upon request but may need to be pre-ordered to ensure availability of ingredients. Please note that the food will still be prepared in the same kitchen, so we can NOT guarantee 100% free from gluten. Dishes may contain nuts.

(v) = vegetarian, (vegan) = vegan on request. Fish may contain bones.

PLEASE ADVISE STAFF OF ALLERGIES & ASK FOR MORE INFO