

Desserts

Adults £6.25

Children £3.65

Salted Caramel Cheesecake (GF)

Served with either double cream or vanilla ice cream.

Plum & Ginger Pudding

A hot dessert topped with hot toffee sauce. Served with either, double cream, vanilla ice cream or custard.

Hazelnut Chocolate Caramel Crunch (GF)

A biscuit base topped with a layer of chocolate and a layer of caramel sprinkled with chopped hazelnuts. Served with vanilla ice cream or double cream.

Lemon Posset (LF)

Served with a ginger biscuit.

Apple & Blackberry Crumble (LF) (Vg)

Stewed fruit with a crunchy topping. Served warm with either custard, cream or vanilla ice cream. (LF Vg with Orange Sorbet)

Tiramisu Ice Cream Sundae (GF)

Layers of vanilla and coffee mocha ice cream, coffee-soaked sponge and masala syrup. Topped with whipped cream.

Malteser Sundae

Layers of chocolate ice cream, vanilla ice cream, toffee sauce, chocolate sauce and Maltesers. Topped with whipped cream.

Greek Orange Syrup Filo Pudding

Served warm, layers of filo pastry, honey and a spiced orange syrup, baked until crisp on top. Served with vanilla ice cream or double cream.

Ice Creams & Sorbets

Standard Ice Creams & Sorbets (GF)

£1.35 per scoop

Vanilla Ice Cream

Strawberry Ice Cream

Chocolate Ice Cream

Orange Sorbet (LF) (VG)

Premium Ice Cream (GF)

£1.85 per scoop

Rum & Raisin Ice Cream

Coffee Mocha Ice Cream

Salted Caramel Ice Cream

Luscious Lemon Ice Cream

Please speak to a member of the team if you have food allergies or intolerances.

GF = Gluten Free.

LF = Lactose Free.

VG = Vegan

Cheeseboard "Carefully Selected Cheeses"

3 Cheeses - £6.95

4 Cheeses - £7.95

5 Cheeses - £8.95

Glastonbury Twanger Cheddar

This rich, creamy and satisfying cheddar packs all the punch you would expect from a west country cheese lovingly matured for up to 2 years.

Solstice

Rich and indulgent Guernsey milk cheese washed in Somerset Cider Brandy it has a very easy and creamy nature. Pasteurised milk and vegetarian rennet.

Bruton Brie

Made with phenomenally rich milk, Brie is rich and creamy with a centre that could be described as voluptuous. The flavour is subtle and somewhat unique.

Sheep Rustler

This is a semi-hard, Ewe's milk cheese, handmade at White Lake Dairy, on Bagborough Farm in Shepton Mallet in Somerset. The flavour is warm and nutty with a lingering hint of sweetness.

Burt's Blue - Semi-Soft

Made using pasteurised cow's milk, it has a semi-soft texture which is punctuated with blue veins, giving it a wonderful depth of flavour and character.

Dessert Wine & Port

Torres Floralis - Moscatel Oro

50ml

£3.50

Taylor's Late Bottled Vintage

50ml

£3.50

Teas & Coffees

The Coffees

The Teas £2.25

Liqueur Coffees £5.50

Americano - £2.25

Green Tea

Irish - Whiskey

Cappuccino - £2.50

Peppermint

French - Brandy

Café Latte - £2.50

Red Berries

Calypso - Tia Maria

Flat White - £2.50

Earl Grey

Italian - Amaretto

Mocha - £2.50

Assam

Seville - Cointreau

Hot Choc - £2.50

Red Berries

Sultan Special - Baileys

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