

Desserts

Adults £6.25 Children £3.65 Small: £3.50 (*Meal deal*)

Coffee & Walnut Cheesecake (GF)

Served with either double cream or vanilla ice cream.

Chocolate Caramel Crunch (GF)

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

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)

Malteser Sundae

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

Bread & Butter Pudding (GF)

Served hot, made to a traditional recipe. Served with vanilla ice cream, custard, or double cream.

Ice Creams & Sorbets

Standard Ice Creams
£1.35 per scoop

Premium Ice Cream (GF)
£1.85 per scoop

Vanilla Ice Cream

Strawberry Ice Cream

Chocolate Ice Cream

Orange Sorbet (LF) (VG)

Rum & Raisin Ice Cream

Coffee Mocha Ice Cream

Salted Caramel Ice Cream

Luscious Lemon Ice Cream

Cheeseboard

3 Cheeses - £6.95

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.

Camelot Blue

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.

The Coffees

Americano - £2.25

Cappuccino - £2.50

Café Latte - £2.50

Flat White - £2.50

Mocha - £2.50

Hot Choc - £2.50

Liqueur Coffees £5.50

Irish - Whiskey

French - Brandy

Calypso – Tia Maria

Italian – Amaretto

Seville - Cointreau

Sultan Special – Baileys

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



***The
Orchard
Inn***

Dessert Menu