

Dessert

MENU

Served 11:30 - close



ALLERGENS & DIETARY REQUIREMENTS

ALLERGENS: [VIEW ALLERGENS](#)

V - Vegetarian **VO** - Vegetarian option

VG - Vegan **GF** - Gluten Free

GFO - Gluten free option, please ask when ordering

VGO - Vegan option, please ask when ordering

Please note, our food may contain 1 or more allergens, if you have any questions or intolerances, please speak to a member of the team.

PROFITEROLES **V VG GF** 9.00

With chocolate sauce

CRÈME BRULEE **GFO** 8.00

Shortbread

LEMON POSSET **GF** 7.00

With blueberry compote

CHOCOLATE FONDANT 9.00

Melt in the middle chocolate fondant
with vanilla ice cream

VEGAN CHOCOLATE BROWNIE

V VG GF 9.00

Chantilly cream, berry compote

**RASPBERRY & WHITE CHOC
CHEESECAKE** 9.00

STICKY TOFFEE PUDDING 9.00

With toffee sauce & vanilla ice cream,

EATON MESS **GF** 9.00

LEMON TART **V VG GF** 9.00

Whipped coconut cream, strawberries

≡ Deck ≡
RESTAURANT