

DESSERTS

Served 12:00-21:00



PINA COLADA PARFAIT 7.50

caramelized pineapple, rum & pineapple gel, toasted coconut shards 678 kcal G,E,M,SO

WARM STICKY TOFFEE PUDDING 6.95

toffee sauce, Muscovado tuille & vanilla ice cream
551 kcal G,N,M

DARK CHOCOLATE MOUSSE 6.95

with chocolate tuille, honeycomb shards & honeycomb ice cream 699 kcal G,E,M,S

STRAWBERRY PANNA COTTA 7.25

macerated strawberries, prosecco jelly, baby basil, pink peppercorn shortbread 402 kcal G,M,SO

RASPBERRY & LEMON OPERA CAKE 7.95

lemon & raspberry layer cake, fresh raspberry, lemon curd, raspberry gel, ripple raspberry ice cream 394 kcal G,E,M,N

SELECTION OF ICE CREAMS AND SORBETS 6.95

GEORGE'S SPECIAL CHEESECAKE 7.45

please ask our team for today's special

CHEESE BOARD 10.95

trio of cheeses, with crackers, treacle malt loaf, celery, candied walnuts apple and fig chutney 716 kcal G,N,M,C,SO,P

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

 Vegan on request

 Vegetarian on request

 Non gluten on request



DESSERT MENU