

DESSERT MENU

SELECTION OF ICE CREAM 200 kcal & SORBET 121 kcal M.S 6.25

please ask a member of our team for daily flavours 🕕 🖤 🚳



BAKED LEMON TART 7.25

Chantilly cream, raspberry sorbet 648 kcal G.E.M.

STRAWBERRY PANNA COTTA 7.25

lime sorbet, ginger biscuit crumb, macerated strawberry 738 kcal G,M

CHOCOLATE WAFFLE SUNDAE 7.95 🚳

chocolate & vanilla ice cream, chocolate sauce, Belgian waffle, whipped cream 536 kcal G,E,M,S

LEMON & WHITE CHOCOLATE CHEESECAKE 7.95

fruits of the forest, strawberries & mint 441 kcal G.M.S

WARM CHOCOLATE BROWNIE 7.75

white chocolate chunks, vanilla ice cream, salted caramel sauce 889 kcal G.E.M.S.

WARM APPLE BEIGNET 9.95

custard & cinnamon 323 kcal G.F.M.



HOG'S BACK SELECTION OF TRADITIONAL ENGLISH CHEESES 12.95

Stilton, cheddar, Somerset brie 1361 kcal C.G.M.SO

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 sova







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