

DESSERT MENU



Punky £3.99

Vanilla ice cream in a novelty souvenir toy



CHOCOLATE PYRAMID £3.99

Belgian white chocolate ice cream, marbled with chocolate sauce, encased in dark chocolate and gold dusted



TROPICAL MANGO GLACE £3.99

Mango sorbet with coconut ice cream decorated with kiwi, mango puree and a raspberry



TREACLE TART £3.99

A traditional treacle tart with cake and breadcrumbs with rich golden syrup



AFTER DINNER MINT TRUFFLE £3

Chocolate sponge topped with dark chocolate and mint flavoured truffle, decorated with dark chocolate glaze and mint chocolate wafer pieces



BAKED VANILLA CHEESECAKE £3.99

Individually baked vanilla cheesecake on a biscuit crumb base



BANOFFEE PIE £3.99

Fresh bananas on a biscuit base, topped with caramel sauce, finished with fresh cream swirls and milk chocolate flakes



GLUTENFREE BLACKBERRY AND APPLE CRUMBLE £3.99

Baked apple and blackberry filling topped with crunchy gluten free demerara crumble



SALTED CARAMEL AND CHOCOLATE TART £3.99

A sweet pastry base with rich salted caramel sauce and chocolate truffle, finished with more salted caramel sauce



BANOFFEE TART £3.99

Sweet pastry case filled sliced bananas, toffee sauce, banana flavoured cream and decorated with milk chocolate shavings



BAKED LEMON TART

A sweet flan case filled with zesty lemon blended with cream, baked and glazed



MANHATTAN STACK £3.99

A light chocolate sponge base smothered with dark chocolate truffle and soft toffee centre, topped with a profiterole, golden caramel glaze and chocolate plaque drizzled with chocolate



GLUTEN FREE CARAMEL APPLE PIE £3.99

Gluten free pastry case filled with layers of custard, jellied apples and crunchy gluten free crumble, flooded with a layer of caramel fudge



VEGAN CHERRY PIE £3.99

A sweet short crust pastry case filled with tangy sour cherries with a glazed lattice top



GLUTEN FREE STRAWBERRY CHEESECAKE £3.99

A luxurious creamy vanilla cheesecake covered with juicy strawberry halves and lashings of strawberry sauce, all sitting on a crunchy, gluten free digestive biscuit base



CHOCOLATE BLOOD ORANGE LIQUEUR TART £3.99

A light pastry case with a smooth Belgian chocolate and blood orange liqueur vegan truffle, finished with an orange glaze and orange zest