

PUDDINGS

Favourites

v© Raspberry & White Chocolate Roulade £6.25

A frozen fluffy meringue rolled around cream, raspberries and white chocolate served simply with whipped cream and fruits of the forest

v© Apple & Blackberry Crumble £5.95

A baked apple and blackberry fruit filling topped with a crunchy gluten free crumble served with either whipped cream, ice cream or custard
Can be vegan with dairy free ice cream

v Grannies Caramel Apple Pie £6.25

Buttery caramel & toffee custard with Granny Smith apples, ground almond, nutmeg & cinnamon in a melt in the mouth shortbread crust with a tasty custard

v Sticky Toffee Pudding £6.25

A generous portion of sticky toffee pudding made with dates and cream in a rich butterscotch sauce, served with custard, cream or ice cream

vv What a Load of Waffles £6.25

Two warm vegan Belgian waffles topped with dairy free vanilla ice cream and either toffee, raspberry or chocolate sauce
(toffee sauce is not vegan)



Apple & Blackberry Crumble



Lotus Bischoff Cheesecake



Tarte au Citron



Deluxe Melted Chocolate Fudge Cake



Passionfruit & Orange Cheesecake

v© Crunchy Bailey Boo £6.75

3 scoops of vanilla ice cream drizzled in toffee sauce, Baileys Irish cream and Cadbury's crunchie
Have this as a sharer for £3.00 extra

v© Hot Cherry Sundae £6.25

Layers of vanilla ice cream with a hot cherry sauce topped with freshly whipped cream
Can be made dairy free upon request

v Chocolate Explosion £6.75

Layers of vanilla ice cream, mars bar, crunchie and chocolate sauce topped with freshly whipped cream and a Cadbury flake
Have this as a sharer for £3.00 extra

v© Plain & Simple £5.95

Vanilla ice creams with a choice of chocolate, toffee or raspberry sauce
Can be made dairy free upon request with raspberry or chocolate sauce

Ice Cream Desserts

vv=Vegan v=Vegetarian ©=Gluten Free* Ω=Dairy free*

**whilst some dishes do not directly contain allergens and ingredients unsuitable for some guests, we cannot guarantee that they are solely produced in a gluten free, dairy free or allergen free environment.*

Deluxe Desserts

v Lotus Bischoff Cheesecake £6.95

A creamy vanilla cheesecake flecked with caramelised biscuit spread crunchy biscuit crumb served with freshly whipped cream, or ice cream

v Deluxe Melted Chocolate Fudge Cake £6.95

A giant mouthful of chocolate pudding between two layers of dark moist chocolate drenched cake. Served with freshly whipped cream or vanilla ice cream

Crème Brulée £6.95

A deliciously smooth custard with a torched sugar topping served simply with homemade shortbread

vv Ω© Passionfruit & Orange Cheesecake £6.75

A light vegan summer cheesecake made with an orange curd and topped with a passionfruit glaze served with dairy free ice cream and fruits of the forest

v Tiramisu £6.25

Coffee laced sponge layered between a light and sweet mascarpone cream laced with marsala, chocolate pieces & dusted with cocoa

v Tarte au Citron £6.75

A refreshing light dessert made with a zesty lemon filling in a baked sweet pastry served simply with whipped cream and fruits of the forest



AMERICANO
£3.30



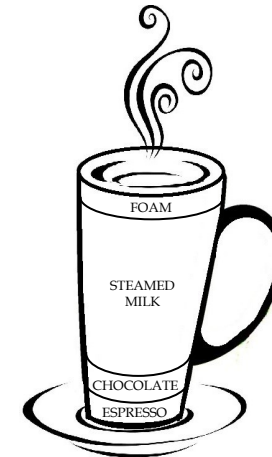
CAPPUCCINO
£3.45



ESPRESSO
£2.85



LATTE
£3.50

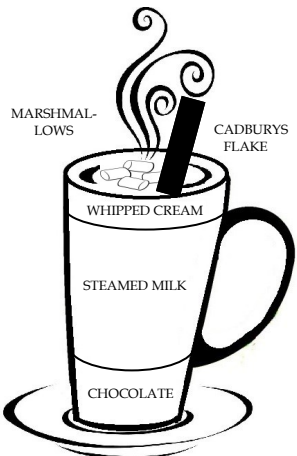


MOCHA
£3.60

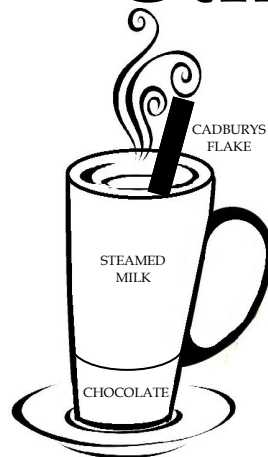


FLOATER COFFEE
£3.95

Other Coffees & Liqueurs



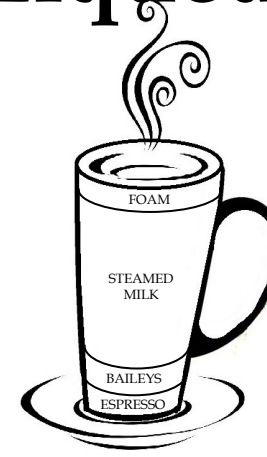
**HOT CHOCOLATE
DELUXE**
£3.80



HOT CHOCOLATE
£3.50



POT OF TEA
£2.80



BAILEYS LATTE
£5.95



LIQUEUR COFFEE
£5.95

