

DESSERTS MENU

Desserts

MALTESER & CARAMEL CHEESECAKE	5.75
Clotted cream	
BANOFFEE PIE (V)	5.75
Ice cream and toffee sauce	
FLAMING CREME BRULEE TART (V)	6.25
Raspberry Sorbet	
ETON MESS CHEESECAKE	5.75
Topped with meringues, fresh strawberries & served with raspberry coulis	
WHITE CHOCOLATE & STRAWBERRY TORTE, CLOTTED CREAM (V) (GF)	5.50
Clotted cream	
WARM CHOCOLATE BROWNIE (V)	6.00
Drizzled with chocolate sauce and served with vanilla ice cream (contains nuts)	
FRESH FRUIT SALAD (VE) (GF)	5.50
A selection of traditional and exotic fruits served with clotted cream	
YARDE FARM LOCAL ICE CREAM (V) (GF?)	5.75
Choose from three flavours: Vanilla, Strawberry, Chocolate, Coffee, Mint & Chocolate Chip	
YARDE FARM LOCAL SORBET (VE) (GF?)	5.75
Choose from three flavours: Mango, Raspberry or Elderflower Sorbet	
TRIO OF CHEESES (V) (GF?)	7.50
Hawkrige mature Cheddar, Somerset Brie and Devon Blue Cheese served with Assorted Biscuits, Apple, Celery and Grapes. For guests staying on dinner inclusive terms, a supplement of £1.25 is applicable for the cheese.	

Beverages

TEA SELECTION		2.85	
Ceylon, Earl Grey, lemon tea, chamomile, green tea, peppermint tea, summer berry and decaffeinated tea			
CAFETIERE OF COFFEE / DECAFFEINATED		3.25	
With hot milk, cold milk or cream			
LATTE	3.25	CAPPUCCINO	3.25
AMERICANO	3.25	ESPRESSO	3.25
LIQUEUR COFFEE	6.25	HOT CHOCOLATE	3.25

(VE) = Vegan (VE?) = Can be vegan, ask when ordering (V) = Vegetarian (GF) = Gluten Free (GF?) = Can be gluten free ask when ordering

Please inform us of any other food allergies or special dietary requirements