

DESSERTS

Sticky Toffee Pudding £7.45

Caramel Sauce,
Clotted Cream Ice Cream

(V) G, E, D 947 Kcal

Classic Crème Brûlée £7.75

Shortbread

(V) G, E, D, SD 911 Kcal

Mint Panna Cotta £8.25

Watermelon & Honey Granita,
Strawberry & Pimm's Gel, Summer Flowers

(GF) 275 Kcal

Sticky Toffee Sundae £8.75

Sticky Toffee Bites,
Ice Cream, Toffee Sauce

(V) G, E, D 729 Kcal

Cheesecake of the Day £7.45

ASK FOR ALLERGENS 903 Kcal

Trillionaires Tart £8.25


Aquafaba Meringue, Vanilla Ice Cream

(VE) (GF) S, SD 159 Kcal

Chef's Artisan Cheese Board £11.95

Grapes, Celery, Chutney,
Candied Walnuts, Biscuits

(V) (GF UPON REQUEST) G, N, D, CE, MU 765 Kcal



“One cannot think well, love well,
sleep well, if one has not dined well.”

VIRGINIA WOOLF

Head Chef Luke and his team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts /
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard /
S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish remove this element.

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