

# desserts

## **Ice Cream & Sorbets**

3 scoops. please ask your server for flavours (vgo/gfo) 7.5

## **Sticky Toffee Pudding**

toffee sauce and toffee crunch ice cream (gf) 8.5

## **Lotus Biscoff Cheesecake**

Biscoff caramel sauce, crushed Lotus biscuits and salted caramel ice cream (vg) 8.75

## **Chocolate Mousse**

blackcurrant coulis, blackberries, blackcurrant sorbet and honeycomb coated in chocolate (gf) 8.95

## **Crunchie Brownie**

chocolate sauce, vanilla ice cream (gf) 8.95

## **Black Cherry & Almond Crumble**

granola topping and clotted cream ice cream (v) 8.5

## **Affogato**

vanilla ice cream and espresso (vgo/gf) 5.5 *(with liqueur 8.5)*

## **Cheese Board**

smoked Applewood, Dorset Red, Isle of Wight blue, Isle of Wight soft, grapes, crackers and apple & cider brandy chutney 14.95

Please let us know of any allergies or dietary requirements.  
There is a discretionary 10% service charge added to your bill.

vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option