

Desserts



Home-made desserts

<i>Autumn fruit crumble</i> with vanilla ice-cream <i>gf</i>	£5.50	<i>Hillbrooks luxury ice-cream of Kempley gfo</i> Choice of: vanilla, chocolate, strawberries & cream, honeycomb, clotted cream, rum & raisin or salted caramel ice-cream; lime or orange sorbet
<i>Chocolate delice & chocolate cookie soil</i> with honeycomb ice-cream	£5.50	1 scoop £1.50 2 scoops £3.00 3 scoops £4.50
<i>Sicilian lemon tart</i> with raspberry coulis & vanilla ice-cream	£5.50	<i>Three Counties cheeseboard to share</i> Worcester Blue, double Gloucester & Hereford Hop with home-made chutney & artisan biscuits <i>gfo</i>
<i>Mike's sticky toffee pudding</i> with toffee sauce with clotted cream ice-cream	£5.50	£8.50

Drinks

<i>Coffee</i> choose from; espresso, Americano or de-caffeinated	£2.00	<i>Tea</i> choose from; English, peppermint, camomile & Earl Grey	£1.50
latte & cappuccino	£2.50	<i>Hot chocolate</i>	£2.50

We support Three Counties suppliers and are proud to use the following:

Featherly Hall in Hartpury & Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our local red meats sourced from the likes of the Warner's of Tirley, Tweenhill's in Hartpury and Barrow Farm in Sandhurst ; Springfield Poultry in Herefordshire for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.

gf/gfo = gluten free dish or gluten free option available. Please ask your server for details. Some of our fish dishes may contain small bones. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.