

Desserts



Home-made puddings

Deconstructed fruit cheesecake

served with raspberry coulis
& vanilla ice-cream *gf*

£5.50

Banoffee pie sundae

with vanilla ice-cream *gf*

£5.50

Traditional steamed spotted dick

served with hot custard

£5.50

Mike's sticky toffee pudding

with toffee sauce & clotted
cream ice-cream

£5.50

Cherry & almond brownie

with vanilla ice-cream *vegan*

£5.50

*Hillbrooks luxury ice-cream of Kempsey *gfo**

Choice of: vanilla, chocolate, strawberries
& cream, honeycomb, clotted cream,
raspberry & white chocolate, rum & raisin
or salted caramel ice-cream; lime or
orange sorbet *gf, vegan*

1 scoop £1.50

2 scoops £3.00

3 scoops £4.50

Three Counties cheeseboard to share

Worcester Blue, double Gloucester
& Hereford Hop with home-made
chutney & artisan biscuits *gfo*

£8.50

Drinks

Coffee

choose from; espresso, americano
de-caffeinated, latte & cappuccino

£2.25

Tea

choose from; English, peppermint,
camomile & Earl Grey

£2.25

Hot chocolate

£2.50

We support Three Counties suppliers and are proud to use the following: Ben Creese of Staunton for local red meats sourced from the likes of the Warner's of Tirley; Worcester Wholesale Meat Company for their lovely outdoor reared free-range pork, Houldey's Hill Farm in Hasfield for their lamb; Springfield Poultry in Herefordshire for their free-range chicken; Featherly Hall Farm in Hartpury for their free-range eggs; St. George's Bakery in Corse for their fresh bread; Philip Dennis from Devon for their fresh fish; Dave Perks of Cheltenham for fresh fruit & 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.