

# Dessert Menu



THE STABLES

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Pavlova · baked meringue with lemon cream and poached blackberries (v, d, e, sd, so)	£7.50
Sea salt caramel tart · sea salt caramel filled shortcrust tart, Madagascar vanilla ice cream (v, d, e, g, sd, so)	£7.50
Coconut panna cotta with passion fruit and Itakuja chocolate (d, e, ge, sd, so)	£7.50
Banana streusel · warm banana bread, pecan and maple streusel served with custard (v, d, e, g, nu)	£7.00
Sticky glazed roasted pear · honey glazed roasted pear with sweetened mascarpone, pine nuts and ginger syrup (v, d, g, nu, sd)	£7.00
Warm poached fruits · seasonal fruits poached in cinnamon and anise	£6.00
Selection of ice creams (3 scoops) · Vanilla, strawberry, chocolate, mint chocolate or honeycomb (v, d, e)	£6.00
Selection of sorbets (3 scoops) · Raspberry, mango, blackcurrant (v)	£6.00
Additional scoop of ice cream or sorbet	£2.00
Cheese plate · Selection of Chef's choice cheeses served with chutney and stone baked biscuits (v, d, g)	£12.50

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All dishes are subject to seasonal changes  
All prices are inclusive of VAT

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement please inform a member of the hospitality team prior to ordering.

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|------------------------------|-------------------------------|
| (v) Suitable for vegetarians | (ge) Contains gelatine        |
| (d) Contains dairy           | (nu) Contains nuts            |
| (e) Contains egg             | (sd) Contains sulphur dioxide |
| (g) Contains gluten          | (so) Contains soya            |

