



HOMEMADE DESSERTS

Caramelised white Chocolate Crème Brulé , Poached Pear & homemade Strawberry Sorbet (v) £9

Wye Valley Rhubarb and Coconut Fool, Stem Ginger Crumb (vg, gfo) £9

Lime Curd Tart, Italian Meringue with homemade Basil Sorbet (v) £9

The Dumb Post Chocolate Brownie, Marshfield Farm Caramelised Biscuit Ice Cream (gf) £8

Sticky Toffee Pudding, Warm Caramel Sauce, Marshfield Farm Clotted Cream Vanilla Ice Cream £8

Selection of Marshfield Farm Ice Cream and Sorbet Served in a Bowl or Waffle Cone (vgo)

One Scoop £3

Two Scoops £5

Locally sourced Cheese Board with Artisan Biscuits, Red Onion Chutney, Grapes, Celery and Apple £14

DESSERT WINE

Chateau du Juge, Cadillac

£6.50

Marsanne 'Cane Cut', Tahbilk

£6

PORT

Ruby Port, Barros

£5.50

10 Year Old Tawny Port, Barros

£7

v = Vegetarian vg = Vegan gf = Gluten Free df = Dairy Free vgo/gfo = Vegan/Gluten Free on Request

Please speak to your waiting staff to discuss any dietary requirements or any other questions about what we can offer.