



THE SARACENS HEAD

LITTLE BRINGTON

D E S S E R T M E N U

Sticky toffee pudding £6

homemade sticky toffee pudding with salted caramel sauce and honeycomb ice cream

Chocolate brownie £6

homemade chocolate brownie with raspberry coulis and vanilla ice cream
(available as non-gluten option)

Crème Brûlée £6

classic crème brûlée, homemade shortbread

Cookies & cream cheesecake £6

cookies & cream cheesecake served with vanilla ice cream

Cheese & biscuits £8

brie, redwood smoked cheddar & stilton served with grapes and onion jam

Ice cream scoop £1.50 each

mint choc chip

rum & raisin

madagascan vanilla

double chocolate

honeycomb

salted caramel

strawberries & cream

pistachio & almond

Sorbet scoop £1.50 each

apple

blood orange

blackcurrant

champagne

To the best of our knowledge all food is GM free. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients.

All food is freshly cooked to order.

Written allergy information is available on request, please make staff aware of any allergies.

Vegetarian option available (v)

Vegan option available (ve)

Dishes are available with no gluten (ng) or lactose (l) containing ingredients, but may vary slightly, please specify when ordering