

Home Made Puddings

BISCOFF MERINGUE ROULADE £7.95 V

Our signature dessert, generous in portion but light to eat, meringue roulade filled with crushed biscoff, madagascan vanilla pod & freshly whipped Staffordshire Wells dairy double cream. Sliced & then topped with salted caramel ice cream, salted caramel sauce & dusted with biscoff crumb

WHITE CHOCOLATE SUNDAE £8.50 V

Home Made White chocolate blonde chunks with home made white chocolate sauce mixed with white chocolate & honeycomb ice cream, a true pub classic

STICKY TOFFEE PUDDING £7.95 V GF

Pastry chef has mastered this recipe, naturally gluten free but you'll never know. Made using dates & served with our lush vanilla custard & topped with a rich home made toffee sauce

APPLE & RHUBARB CRUMBLE £6.95 V VEGAN OPTION

*A traditional classic served with lush vanilla custard
** Can be made vegan friendly if paired with vegan vanilla ice cream ***

CHOCOLATE BLONDIE £7.95 V

Made using Belgian white chocolate, served warm with clotted vanilla ice cream

ASSORTMENT OF ICE CREAMS - £2.50 PER SCOOP, MAX 3

Madagascan Vanilla | Salted Caramel | White Chocolate & Honeycomb | Raspberry Sorbet | Mango & Passionfruit Sorbet