

DESSERTS

Stem Ginger & Ledbury Bitter Sticky Toffee Pudding £8.25

Maple butterscotch sauce, pineapple ice cream

V G, E, D, SD 917 Kcal

Peppermint Aero Cheesecake £8.25

Dark chocolate sauce, black forest fruit

V G, S, D, SD 648 Kcal

Honey Baked Lime & Cinnamon Poached Pear £8.95

Apricot sorbet, lime zest syrup **VE, GF** SD 306 Kcal

Lemon Curd & Orchard Fruit Fool £7.95

Cointreau cream, orange & cranberry compôte,
pecan praline **V, GF** N, E, D, SD 696 Kcal

Red Wine Fig Frangipane Tartlet £9.25

White chocolate ripple ice cream,
black pepper roasted fig

V G, N, S, E, D, SD 1178 Kcal

Fruit Sundae £9.45

Apricot sorbet, lime poached pear,
orange & cranberry compôte,
vegan vanilla ice cream, vegan cream

VE, GF S, SD 289 Kcal


Sticky Toffee Sundae £9.45

Stem ginger & Ledbury Bitter sticky toffee pudding,
maple butterscotch sauce, white chocolate ripple ice cream,
chocolate ice cream, caramel pecan **V** G, N, S, E, D, SD 1075 Kcal

Chef's Cheese Board £11.65

Celery, apple, biscuits, fruit chutney

V G, N, S, E, D, CE, SE 635 Kcal



*"One cannot think well, love well,
sleep well, if one has not dined well."*

VIRGINIA WOOLF

Head Chef Suzie and her team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts /
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard /
S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food and drinks.
100% of all gratuities go directly to our team members.
Please let your server know if you wish remove this element.

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