



Manhattan stack

£7.95

Sponge base topped with layers of chocolate cheesecake and white chocolate mousse, topped with a profiterole and caramel sauce

Lemon meringue sundae

£7.25

Lemon drizzle cake, lemon ice cream, lemon curd & meringue all topped with whipped cream

Rhubarb fool (VE A) (GF A)

£6.50

Stewed rhubarb folded through whipped cream served with a lemon shortbread round

Apple pie (VE A)

£7.25

Warm apple pie served with cream, ice cream or custard

Warm chocolate brownie (GF)

£7.25

Homebaked gluten free brownie served with chocolate ice-cream

Luxury ice cream and chocolate wafer

Selection of ice cream, locally produced in Alburgh, from small local herd of Guernsey cows

1 scoop £2.75

2 scoops £4.25

3 scoops £5.75

Classic vanilla, Belgian chocolate, fruity strawberry and lemon curd, or ask for this week's special flavour. Vegan/lactose free options available too.

Cheeseboard

£9.45

A selection of local cheeses, crackers, homemade chutney, fresh apple and celery – ideal with a cheeky port!

After dinner drinks

We have available both hot beverages and after dinner liquers including Tia Maria, Baileys, brandies and a range of malt whiskies.

Please make our team aware of any dietary requirements or allergies you may have. Please note our dishes are prepared in an environment where cross-contamination can occur, and we are unable to guarantee an allergen-free environment.

DESSERTS

V-vegetarian

VE-vegan

GF-gluten free

A-dish adaptable