



It gives us great pleasure in presenting to you our Seasonal Desserts of the Moment. A collection of old school pub classics and old favourites blended with modern day classics. All our dishes are freshly prepared, created and presented to your individual order, please allow 15-20 minutes preparation and cooking where applicable. Should you have any dietary or food intolerances please inform your waitron upon ordering. A full allergen traceability matrix is available upon request.

FROM OUR PASTRY KITCHEN

'Our Own Recipe' Sticky Toffee Pudding (v) *Warm butterscotch, vanilla pod ice cream* £ 6.00

'Kilner Jar' Cheesecake (v)(n) *Gingernut, vanilla cream cheese, stewed berry compote, fresh mint* £ 6.00

'The Bells' Eton Mess (gf) *Crushed meringue, chantilly cream, berry compote, meringue dust* £ 6.00

Warm Chocolate Brownie (v)(n) *Chocolate drizzle, vanilla pod ice cream, chocolate dust* £ 6.00

Lemon Posset (v) *Whipped Chantilly cream, scented lemon foam, fresh lemon, mint* £ 6.00

Chef's Crumble of the Day (v)(n) *Stewed seasonal fruits, oat crumble topping, vanilla cream anglaise* £ 6.00

Slate of Cheeses (v) *Artisan cheeses, crisp wafers, celery, iced grapes, red onion jam* £ 6.00