

# Dessert

## Home-made desserts

<i>Blueberry cheesecake</i> with lemon meringue ice-cream	£5.50
<i>Sticky toffee pudding</i> with butterscotch sauce & vanilla ice-cream	£5.50
<i>Warm triple chocolate brownie</i> with vanilla ice cream	£5.50
<i>Rum &amp; vanilla panna cotta gf</i> with red berry compote	£5.50
<i>Selection of Hillbrooks of Kempley luxury ice-cream or sorbets</i> please ask you server about flavours of the day	
1 scoop £1.50	2 scoops £3.00
	3 scoops £4.50

## Cheeseboard

<i>Worcester Blue, Somerset Brie &amp; double Gloucester</i> with biscuits, apple, celery & home-made red onion chutney	For one £5.50
	For two £7.50

## Hot drinks

<i>Tea</i> choose from; English, peppermint, camomile & Earl Grey	Pot £2.20
<i>Coffee</i> choose from; espresso, Americano, latte, cappuccino or de-caffeinated	£2.20
<i>Liqueur coffee</i> Baileys coffee or Irish coffee	£4.95
<i>Hot chocolate</i>	£2.20

All our dishes are freshly cooked to order. Please ask your server regarding gluten free (gfo) options as marked on the menu.

We support local suppliers & are proud to use the following; Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our 100% British beef burgers & meats; Severn Poultry in Stroud for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; Warners of Tirley for our delicious steaks; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.

gfo = gluten free dish or option, please ask server for details. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.