

## Home-made desserts

- Apple & pear crumble  
*with vanilla custard gf* £5.95
- Sticky toffee pudding  
*with hot butterscotch sauce & salted caramel ice-cream* £5.95
- Warm triple chocolate brownie  
*with chocolate sauce & vanilla ice-cream* £5.95
- Warm almond & prune tart  
*served with vanilla custard* £5.95
- Selection of Hillbrooks of Kempsey luxury  
 ice-cream & sorbets or home-made vegan  
 ice-cream *gfo, vegan*  
*please ask you server about flavours of the day*

1 scoop £1.50      2 scoops £3.00      3 scoops £4.50

## Cheeseboard

- Worcester Blue, Somerset Brie & double Gloucester  
*with biscuits, apple, celery & home-made red onion chutney gfo* For one £5.95  
 For two £8.95

## Hot drinks

Tea  
*choose from;*  
*English, peppermint,*  
*camomile & Earl Grey*  
 Pot £2.20

Coffee  
*choose from;*  
*espresso, americano,*  
*latte, cappuccino*  
*or de-caffeinated* £2.20

Hot chocolate £2.20

Liqueur coffee  
*Jameson's, Courvoisier,*  
*Tia Maria or Bailey's*  
 £4.95

*(Bailey's Almande (vegan)  
 available)*

We support Three Counties suppliers and are proud to use the following:

Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our local red meats sourced from the likes of the Warner's of Tirley, Tweenhill's in Hartpury and Barrow Farm in Sandhurst ; Springfield Poultry in Herefordshire for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; St. George's Bakery in Corse for our fresh bread; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.

*gf/gfo = gluten free dish or gluten free option available. Please ask your server for details. Some of our fish dishes may contain small bones. 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.*