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| Sticky toffee pudding (GF) | £6.95 |
| with caramel sauce served with cream, ice cream or custard | |
| Black Forest sundae (GF) | £7.50 |
| dark cherry sauce, brownie, chocolate and cherry ice cream and whipped cream | |
| Coffee liqueur crème brûlée | £7.50 |
| Apple strudel | £6.95 |
| served with cream, ice cream or custard | |
| White chocolate & raspberry cheesecake | £7.50 |
| with elderflower jelly | |
| Ginger and lemon treacle tart | £6.95 |
| served with cream, ice cream or custard | |
| Warm chocolate brownie (GF) | £6.95 |
| 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 and fruity strawberry or ask for this week's special flavour. | |
| Vegan/lactose free options available too. | |
| Cheeseboard | £10.50 |
| 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