

DESSERT MENU

Septmeber 7th – November 19th

All desserts are homemade and our ice cream is "Ivor's" which is locally sourced.

Sticky Toffee Date & Walnut Pudding £6

Served with tiramisu ice cream & toffee sauce.

Grapevine Eton Mess £5.5

Caramelised grapes, winter fruit compote, Italian meringue and Chantilly cream. (V)(GF)

Spiced Rhubarb & Apple Oat Crumble £6

Served with warm custard. (VG*)

Deconstructed Chocolate & Hazelnut Pot £6

Salted caramel, crushed hazelnut crumb & vanilla ice cream.

Oreo 'no bake' Cheesecake £6

Whipped mascarpone & Oreo biscuit base.

Ivor's Ice Cream (3 Scoops) £5.5

Please ask server for flavours.

Ivor's Sorbet (3 Scoops) £5.5

Please ask server for flavours. (VG)

Grapevine Cheese Board £8

Brie, Cheddar, Blue, grapes, spiced tomato chutney & crackers.

Hot Drinks

Americano – Latte – Cappuccino – Mocha – Hot Chocolate – Espresso – Baileys Coffee –
Irish Coffee – Decaffeinated Coffee – English tea – Earl Grey – Decaffeinated tea – Herbal Teas

Tipples

Courvoisier – Martel – Cockburn's – Woodford Reserve – Gentleman Jack – Chivas Regal –
Makers Mark – The Macallan Gold – Patron – Martini Extra Dry – Martini Rosso – Campari – Baileys

Some dishes may be subject to change.

(GF) Gluten Free · (V) Vegetarian · (VG) Vegan · (DF) Dairy Free · (N) Nuts · (M) Molluscs · (*) Option