



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!	

DESSERTS

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.

V-vegetarian
VE-vegan
GF-gluten free
A-dish adaptable