

DESSERTS

- £7.50 -

V STICKY TOFFEE SUNDAE

Sticky toffee pieces, salted caramel ice cream,
butterscotch sauce, honeycomb

D G Sd V

V WARM WHITE CHOCOLATE BLONDIE

Chocolate crumb, raspberry ripple ice cream
raspberry sauce

D G Sd V

V TRIO OF BENNETT'S LUXURY ICE CREAM

Choose from double chocolate, strawberry,
vanilla, mint choc chip, raspberry ripple, salted caramel,
vegan vanilla ice cream,
& lemon, raspberry or blackcurrant sorbet

D V (some may contain traces of nuts.

Please ask a member of staff for allergens)

SUMMER BERRY PUDDING

Clotted cream, crushed meringue, fresh mint

D G

V LEMON POSSET

Raspberries, citrus shortbread

D G V

WARM TREACLE TART

Vanilla bean ice cream, honey tuile

D G (available vegan on request)



BROWNS' PUDDING PLATTER

Chef's selection of Browns' desserts
for two people to share

Please ask for allergen information

£18



CHEESE

- £9 -

BROWNS' CHEESEBOARD

Selection of local & continental cheeses.
Our cheese boards are served with red onion
marmalade, celery, grapes & biscuit selection

Ce E D G

ADD A GLASS OF
LATE BOTTLE VINTAGE PORT FOR £4

ALLERGEN KEY

C Crustaceans *Ce* Celery *D* Dairy *E* Eggs *F* Fish
Gr Garlic *G* Gluten *L* Lupin *Mo* Molluscs *Mu* Mustard
N Nuts *P* Peanuts *S* Soya *Sd* Sulphur Dioxide
Se Sesame Seeds *V* Vegetarian *Vg* Vegan