

# DESSERTS

- £7.50 -

## GALA APPLE & BLACKBERRY CRUMBLE SLICE

*crème anglaise, apple crisps*

*EDG*

## DARK CHOCOLATE & RASPBERRY DELICE

*raspberry gel, white chocolate ice cream*

*DEG*

## BRIOCHE BREAD & BUTTER PUDDING

*crème anglaise, apricot purée*

*DEGSd*

## LEMON MERINGUE TARTLET

*lemon curd, candied lime*

*DEG*

## MULLED POACHED PEAR **VEGAN**

*blackcurrant sorbet, pear crisps, spiced red wine syrup*

*VgSd*

# BROWNS', PUDDING PLATTER

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

- £18 -

*[Please ask for allergen information]*

## TRIO OF BENNETT'S LUXURY ICE CREAM **v**

- £5.50 -

*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)*

# BROWNS' CHEESEBOARD

- £9 -

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

*CeEDG*

*add a glass of*  
LATE BOTTLE VINTAGE PORT FOR £4

### ALLERGEN KEY:

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