

## DESSERTS

*Smaller portion size for the lighter appetite*

*All our desserts are lovingly home made and too tempting to resist*

### **Butterscotch Tart** **V**

**£6.00 / £4.00**

*Thick butterscotch in buttery shortcrust pastry served with chocolate fudge brownie ice cream*

### **Churro Ice Cream Bowl** **V**

**£6.00**

*A warm churro bowl coated in cinnamon sugar, filled with toffee crunch ice cream & drizzled with chocolate & toffee sauce*

### **Fresh Fruit Tart** **V**

**£6.00**

*Buttery shortcrust pasty filled with dreamy vanilla mascarpone cream & topped with fresh seasonal fruit*

### **Rolo Cheesecake** **V**

**£6.00 / £4.00**

*Rich, indulgent caramel & chocolate layered cheesecake scattered with mini rolos, drizzled with caramel & served with cream or vanilla ice cream*

### **Vegan Espresso Crème Caramel** **GF V VE**

**£6.00**

*A creamy coconut & coffee dessert coated with liquid caramel served with home made shortbread*

### **Crumble of the Day** **GF V VE**

**£6.00 / £4.00**

*Juicy fruit topped with a hazelnut crumble served with cream, custard or vanilla ice cream*

*Gluten free & vegan options available*

### **Isle of Wight Ice Cream or Sorbet**

**£1.75 / £3.50 / £5.25**

*One, two or three scoops of either vanilla, chocolate, strawberry, toffee crunch, salted caramel, vegan vanilla, vegan banana & honeycomb, lemon sorbet, mango sorbet or blackcurrant sorbet served with fresh fruit & home made shortbread*

*Gluten free & vegan options option available*

**V** vegetarian **VE** vegan **GF** gluten free option available

*If you require information about the presence of allergens in any of our food or drink we would be happy to provide it in advance of your visit, or please ask your server on the day.*