

# Desserts

Vanilla Bean Crème Brulee *Gf*..... 12

*Topped with Hard Caramel and Served with a Gluten Free  
Hazelnut Biscotti*

Chocolate Mille Feulle ..... 12

*Caramelised Filo Wafers layered with a rich Chocolate Mousse.  
Served with Mascarpone Cream and Fresh Strawberries and Coulis.*

Sticky Date Pudding ..... 12

*With Butterscotch Sauce and Vanilla Bean Ice-Cream.*

Hand-Crafted Ice Cream ..... 12

*Crafted In House. (See the Daily Specials Page)*

Fruit Sorbet *Gf Df*..... 12

*Crafted In House. (See the Daily Specials Page)*

Affogato..... 12

*Vanilla Bean Ice Cream with a Shot of Espresso and Liqueur (Frangelico,  
Baileys, Tia Maria, or Irish Whisky) (Contains Alcohol)*

Cheese Plate ..... 14

*Woodside Cheese Wrights Mature Cheddar and Jersey Brie Cheese with  
Quince Paste and Lavosh*



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