

Desserts

Glazed Lemon Tart

Sweet pickled strawberries, raspberry reduction and chantilly cream £5.50

Meringue Nest ()*

Crispy meringue nest filled with fresh winter berries and cream £5.50

Dark Chocolate Brownie ()*

A gooey chocolate dessert served warm with whipped cream, fresh raspberries and white chocolate ganache £5.50

Sticky Toffee Pudding

Warm toffee sponge with Earl Grey tea and dates served with black treacle cream and diced fudge pieces £5.50

Crème Brulee ()*

Baked custard with fresh vanilla pod topped with caramelised sugar, berries and homemade shortbread £5.50

Cheese and Biscuits ()*

*A choice of Teesdale cheeses with homemade onion chutney, biccies and grapes
£7.50*

Ice-cream ()*

A choice of ice cream (please ask your waiting staff)

£1.50 per scoop

The Threes

A selection of Chefs desserts all in miniature served with whipped cream and berries £7.50

Gluten Free by request only ()*

Vegetarian (V)