



BBG

Bar  
Grill

*All about the farm.*

# Desserts

ALL 7.50

## BANOFFEE

Chocolate brownie layered with roast banana and salted caramel, Chantilly cream (6, 7)

## PANNACOTTA (AC)

Lemon and thyme pannacotta served with lemon curd and shortbread biscuit (6, 7)

## CHEESECAKE (GF)

Raspberry and white chocolate with pistachio and white chocolate crumble (5, 7)

## TOFFEE PUDDING

Warm sticky toffee and date pudding with vanilla scup gelato (6, 7, 11)

## CHOCOLATE MOUSSE (GF)

Baileys and dark chocolate mousse with dark chocolate shavings and salted fudge (7, 9)

## CRUMBLE

Apple and blackberry crumble served warm with custard and vanilla ice cream (6, 7, 9, 11)

# Tea & Coffee

HERBAL TEA	3.20
TEA	2.80
AMERICANO	2.80
ESPRESSO, CAPPUCINO, CAFÉ LATTE, MOCHA	3.25
HOT CHOCOLATE	3.80

We are proud to serve Blue Butterfly tea & coffee.

# Boozy Coffee

ALL 8.00

IRISH COFFEE	CALYPSO COFFEE	AMERETTO COFFEE
BAILEYS COFFEE	FRANGELICO COFFEE	FRENCH COFFEE

## ALLERGY ADVICE / DIETARY REQUIREMENTS

We make every effort to be sensitive, accommodate lifestyle choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices. With that in mind, we can't get to a flour-free environment it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free

V (Vegetarian) GF (Gluten Free) AC (Adaptable for Coeliac) VV (Vegan & Vegetarian)

1 - Shellfish, Crustacean 2 - Shellfish, Mollusc 3 - Fish 4 - Peanuts 5 - Nuts 6 - Gluten 7 - Milk & Dairy 8 - Soya  
9 - Sulphates 10 - Sesame Seeds 11 - Eggs 12 - Celery & Celeriac 13 - Mustard 14 - Lupin