



THE INN ON THE GREEN

DESSERT MENU

DESSERTS

COFFEE PARFAIT | GF

Caramel Walnut Sauce, Toasted Walnuts

£9.00

CREPE SUZETTE

Limoncello Sauce, Vanilla Ice Cream

£7.50

CHOCOLATE FONDANT (12 Minute Cook)

Raspberry Sauce, Raspberry Crumb, Vanilla Ice Cream

£9.00

APPLE & RHUBARB CRUMBLE | GF/O | VE/O

Confit Rhubarb, Rhubarb Gel, Ice Cream or Custard

£9.00

BANOFFEE SPONGE PUDDING

Caramelised Banana, Banoffee Sauce, Salted Caramel Ice Cream

£8.50

CHEESE BOARD | GF/O

Stilton, Cheddar, Brie, Onion Marmalade, Grapes, Celery, Crackers

£11.00

ICE CREAM | GF

Vanilla, Chocolate, Strawberries & Cream, Salted caramel

1 SCOOP | £2.00

2 SCOOP | £3.50

3 SCOOP | £5.00

SORBET | GF | VE

Lemon, Mango

TO FINISH

LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda

£10.00

RASPBERRY SOUR

Disaronno, Raspberry Liqueur, Fresh Lime, Egg White

£9.50

ROSEMARY OLD FASHIONED

Maker's Mark Bourbon, Angostura Bitters, Rosemary

£11.00

[GF] : GLUTEN FREE [VE] : VEGAN [V] : VEGETARIAN [GF/O] : GF OPTION
[VE/O] : VEGAN OPTION

AS ALLERGENS ARE PRESENT IN OUR KITCHEN, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A PARTICULAR ALLERGEN. PLEASE ASK FOR MORE INFORMATION.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.