



Desserts

Monday – Saturday 6.30pm to 10pm

Sticky toffee pudding (VE) (B) £7.50

Caramel sauce and vanilla ice cream

Flat white ice cream sandwich (A) £7.50

Chocolate topping, crispy pearls, chantilly cream

Coconut eton mess (B) £7.00

Berry jelly, berry compote, chantilly cream

Bee Hive (B) £7.50

Honeycomb cheesecake, whipped lemon ganache and EPH honey

Made with wildflower honey
harvested from our own
beehives in Bath

Passionfruit mousse (VE) (B) £7.50

Rhubarb compote, passion fruit coulis, churros biscuit

Belgian chocolate fudge cake (VE) (A) £7.00

Chantilly cream, caramel sauce and fresh berries

Selection of ice creams

and sorbets

 (A)

1 scoop **£3.00**

2 scoops **£4.50**

3 scoops **£6.00**

- Salted caramel ice cream (VE)
- Vanilla ice cream
- Chocolate ice cream
- Strawberry ice cream
- Passionfruit and mango sorbet (VE)
- Raspberry sorbet (VE)

**Hot drink
and mini pud** (B) £7.50

Enjoy a hot drink of your choice and a mini portion of coconut eton mess, sticky toffee pudding (VE), one scoop of ice cream or sorbet, or one of our British cheeses.

Great British cheese selection

A selection of British cheeses ©

£15.00

served with red onion chutney, sourdough crispbreads, grapes and nuts

Godminster organic vintage Cheddar

Godminster Farm, Burton, Somerset

This deliciously rich melt-in-the-mouth cheese is made to a traditional 90-year-old recipe and matured for up to 12 months. Made from organic milk from sustainable farms, certified by the Soil Association.



Rosary Ash goats cheese

The Rosary, Salisbury, Hampshire

Rosary Ash is a fresh creamy, soft goats cheese with an edible ash coating.



Baron Bigod

Fen Farm Dairy, Bungay, Suffolk

Baron Bigod is a small batch handmade Brie-de-Meaux style cheese. Beneath the nutty, mushroomy rind, Baron Bigod has a delicate, fresh and citrusy centre. Baron Bigod is made by hand in small batches, very early in the morning so that they can use the fresh milk straight from the cow.



Fen Farm Dairy

Watching your carbon footprint?

All our dishes are graded
(A) (very low) to (E) (very high)



Want to know more?

Allergens, calories, sugars, fat and carbon ratings for every dish are available by scanning this QR code

Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food, our kitchens are not a completely allergen free environment. If you have any allergy or dietary requirements please ask a member of the team.

VE = Vegan



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