



THREE DAGGERS

DESSERT MENU

Chocolate & Marmalade Bread & Butter Pudding | Crème Anglaise *(v)* 6.5

Banana & Miso Banoffee Pie | Caramelised White Chocolate *(v/gf)* 7.5

Priory Farm Rhubarb Fool | Cinnamon Shortbread *(v/gfo)* 7

Triple Chocolate Brownie | Vanilla Ice Cream *(v)* 8

Affogato | Vanilla Ice Cream | Double Espresso *(v/gf)* 3.5

Local Cheeseboard | Spiced Apple Chutney | Artisan Biscuits *(v)* 11

Ice Cream & Sorbet (3 scoops) 6

Ice Cream: Vanilla | Chocolate | Salted Caramel | Coconut | Strawberry *(v/gf)*

Sorbet: Lemon | Blood Orange | Strawberry | Raspberry *(vg/gf/df)*

v - vegetarian | vg - vegan | df - dairy free | gf - gluten free | gfo - gluten free option

Please make us aware of any allergies

Dessert Wine | 75 ml

Krohn LBV 2016, Late Bottled Vintage 5

Krohn Colheita 2010, Aged in Wood 7

Château Les Mingets 2019, Sauternes 5

Cocktails

Espresso Martini 9

Flat White Martini 9

Old Fashioned 9