

## Dessert Menu

Raspberry Frangipan Tart, Crème Fraiche Sorbet & White Balsamic (v) 10

Sticky Toffee Pudding, Prune & Ginger Puree, Vanilla Ice Cream, Candied Walnuts (gf,v,ve) 10

Compressed Fruit Salad, Coconut Meringue, Coconut Yoghurt Sorbet, Tarragon & Lime (gf,v,ve) 9

Espresso Crème Caramel & Pistachio Biscotti (gf,v) 9

Dark Chocolate & Cherry Opera, Amaretto Ice Cream (v) 14

Baron Bigot & Walnut Loaf, Walnut Pickle, Walnut Ketchup & Candied Walnut (v,gf) 12

Selection of Ice Creams & Sorbets (v,veo) 2.5 ~ Ask your Server for Flavours ~ Per Scoop

Castle Inn Sweet Treats (gfo, vo, veo) 5

Dow's Ruby Port 5 // Dow's Fine Tawny Port 5.5 // Graham's White Port 5.5 // Dow's Late Bottled Vintage Port 7

<sup>(</sup>v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option.

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes.