

THE GOLDEN FLEECE

HOTEL, EATERY & COFFEE HOUSE

DESSERTS

Liqueur

coffee available

WARM TREACLE TART

Clotted cream, orange dressing G, E, D, S £6

LEMON CURD CRUMBLE CHEESECAKE

Mulled berries G. D. E £5

BLACK FOREST BROWNIE

Vanilla ice cream D, N, S, E, GLUTEN FREE £6

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream G, D, E, S, SD **£5**

STICKY TOFFEE SUNDAE

Ice cream, toffee pieces, Chantilly cream D, S, G, SD, E **£6**

ETON MESS SUNDAE

Vanilla ice cream, berries, meringue, raspberry coulis E, D **£6**

CHEF'S **CHEESEBOARD**

Biscuits, nuts, celery, apple, grapes, chutney N, CE, D, G, SD £8

We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

♠ Share a snap of your experience using #FoodDrinkRooms for your chance to win monthly prizes



ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

CHEF'S MESSAGE

Malcolm and his team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

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