



## DESSERT MENU

ALL DESSERTS £9.00  
£2.00 SUPPLEMENT FOR CHEESE SELECTION

### APPLE CRUMBLE *(gf / v)*

Warm baked apple, oat and cinnamon crumble, vanilla ice cream

### STICKY TOFFEE PUDDING *(v / gfo / veo)*

Butterscotch sauce, vanilla bean ice cream

### CRÈME BRÛLÉE *(gfo)*

Vanilla glaze, shortbread biscuit

### ARCTIC ROLL

Dark chocolate arctic roll, orange gel, milk ice cream, chocolate soil

### PASSION FRUIT AND WHITE CHOCOLATE MOUSSE

Passion fruit sorbet, mango gel, homemade shortbread

### CHERRY BAKEWELL CHEESECAKE *(gf)*

Cherry gelato, almond praline, sour cherry gel

### SELECTION OF CHEESES *(gfo)*

Artisan biscuits, grapes, celery, homemade chutney, salted butter

*(v) Vegetarian (ve) Vegan (veo) Vegan Option (gf) Gluten Free (gfo) Gluten Free Option*

*Please inform a member of staff if anybody in your party has a food allergy or intolerance prior to ordering. We can then advise you of the ingredients or alternatives. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free.*

# jules

RESTAURANT