

# DECEMBER DESSERT MENU

---

Classic Sticky Toffee Pudding  
with salted caramel ice cream

£7.50

Dark Chocolate & Harpenden  
Walnut Brownie, berry sauce served  
with vanilla ice cream (N)

£7.90

Windfall Apple & Damson spiced crumble  
with vanilla ice cream or oat cream (vegan  
option with oat cream) (N)

£7.80

Wood avens spiced panna cotta, served  
with Christmas pudding samosas

£7.60

---

Cheese board: Selection of cheeses from St. Albans market chosen by our Head  
chef served with toasted bread, pickles and chutneys

£7.60

---

## CORNISH ICE CREAM & SORBETS

---

Clotted Cream Madagascan Vanilla / Cornish Salted Caramel / Belgian  
Chocolate / Rum & Raisin / Elderflower Sorbet / Blackberry & Port Sorbet

£5.70 for choice of 3 scoops

---

## HOMEMADE DIGESTIFS & LIQUEURS

---

£4 single or double up for £3  
enjoy over ice or straight

Sea Buckthorn and  
Rosemary Vodka

Rhubarb & Mulberry  
Liqueur

Sloe Gin

Blackberry  
Brandy

GF Gluten free

GFA Can be made gluten free on request

N contains nuts