

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your enjoyment & pleasure so enjoy one or two...

VALHRONA CAMELIA & MISO GATEAU

With a Silky Crèmeux, Salted Caramel, Chocolate Crisp & Greek Yoghurt Sorbet

£11.95

*Compliment this dessert with our Spiced Peach Old Fashioned **£13.50***

LEMON & MERINGUE CHEESECAKE

With Raspberries, Lemon Curd & Madagascan Vanilla Ice Cream

£9.95

*Simply perfect with our Gin Basil Smash **£13.50***

BRANCHES CHOCOLATE & ORANGE BABA

A Twist on a Classic. Light Cocoa Sponge Cake Soaked in Orange. Served with Valrhona Manjari Crèmeux, Coco Nib Tuille & Freeze-Dried Orange

£11.50

*Try it with our Espresso Martini **£11.95***

BOURBON STICKY TOFFEE PUDDING

with Salted Caramel Ice Cream & Cinder Toffee

£9.95

*Try with our beautiful Pedro Ximenez 75ml **£7.50***

SELECTION OF FRENCH CHEESE'S

Accompanied with Paired Chutneys, Northumberland Honey & Crackers

£14.95

*We recommend trying a glass of Graham's Ruby Port **£5.50***

*A glass of Poggio Cheto Chianti Classico 175ml **£12.95***

HOMEMADE PETIT FOUR & COFFEE

Branches Selection of Sweet Delights Made by our Skilled Pastry Chef. Served with a Choice of Coffee or Tea (Liquor Coffee £4.50 supplement)

£14.50

Also available to take out **£10.50 (excluding hot drink)**

SELECTION OF ICE CREAMS & SORBETS

With Crisp Meringue

Ask your server for today's flavours

£8.50

Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.