

# DESSERTS

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

## **BRANCHES CHOCOLATE & ORANGE BABA**

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

**£11.50**

*Try it with our Espresso Martini £11.95*

## **LEMON & MERINGUE CHEESECAKE**

With Raspberries, Lemon Curd & Madagascan Vanilla Ice Cream

**£9.95**

*Simply perfect with our Gin Basil Smash £13.50*

## **BRANCHES BANOFFEE**

With Valrhona Opalys Whipped Ganache, Candied Pecans, Dulce De Leche, Caramelized Banana & Banana Ice Cream

**£9.95**

*Compliment this dessert with our Rum Old Fashioned £14.50*

## **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**

## **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.