



THE WHARF HOUSE

Desserts

Chocolate & Coffee

Chocolate & Coffee Crumb, Coffee Ice-cream, Chocolate Mousse & Coffee Crème
Macaroon

£7.50

Local Pear & Chestnut

Chestnut Parfait, Caramel Braised Pear, Chestnut Meringue & Toasted Brioche

£7

“Hedgerow”

Pressed Apples, Hazelnut Crumble, Elderberry & Blackberry sorbet & Vanilla Crème
Patisserie

£9.00

Over Basin Honey

Honey and Almond cake, Whiskey ice-cream,
Honey caramel, Almond tuile

£8.50

Pumpkin & Textures of Caramel

Individual Pumpkin Tart, Butterscotch Sauce, Fudge, Brandy Snap & Rosehip sorbet

£8.50

Assiette à Dessert:-

Luxury for one or a taster for two

A selection of our favourite desserts

£12.50

The Wharf House Cheese Selection

(served with The Wharf House Chutney, Assorted Biscuits*, Celery and Apple)

From Charles Martell, Dymock:-

Single Gloucester
&
Stinking Bishop

Other English Regional Cheese:-

Mrs Appleby's Red Cheshire
Cornish Brie
Colston Bassett Blue Stilton
Cornish Yarg
Cerne Ash Goat

3 Cheese £8

5 Cheese £12

7 Cheese £15

10% discretionary service charge will be added

For clarification on any Allergens please ask a member of staff

The kitchen contains both nuts and Gluten - Gluten-free toasts/bread available on request