



THE
MANOR ARMS
COUNTRY INN & DINING

Dessert Menu

Chocolate Fondant – mocha ice cream	7.5
Coconut rice pudding – caramelised pineapple, toasted almonds	6.5
Winter spiced crème brulee – port poached figs, Shortbread, <i>GF AV</i>	6.5
Local Cheese board – Celery, grapes, chutney, Biscuits, <i>GF AV</i>	
3 cheeses	9
5 cheeses	11.5
Ice creams & sorbets – Please see board for flavours Charged per scoop <i>GF, SORBET VE</i>	1.75

VE - Vegan, GF – Gluten Free, GF AV – A gluten free version is available on request. All our dishes are made freshly from scratch using the best local and seasonal produce available and is subject to availability. Please make us aware of any allergies & dietary requirements. Please note an optional 10% service charge will be added to tables of 8 or more.