
— Pudding —

CHOCOLATE & HAZELNUT TORTE 7.75

Hazelnut and biscuit base, crème fraîche

STICKY TOFFEE PUDDING 7.75

Sponge, toffee sauce, vanilla ice cream

SEASONAL CHEESECAKE 7.75

Ask your server for today's flavour

SORBET WITH FRESH BERRIES 5.50

Choice of mango, orange, strawberry

ICE CREAM 3.50

Choice of vanilla, chocolate, honeycomb

CHEESE PLATE 11.95

*Stilton, Vintage Cheddar and Camembert.
Served with a selection of biscuits, celery and quince jelly*

— After-dinner Drinks —

Rémy Martin VSOP Cognac

Old Ruby Port

Harveys Bristol Cream Sherry

Jameson Whiskey

Glenfiddich 10 year old Whisky

Espresso Martini

Vodka, coffee liqueur, espresso

Wider selection available, please ask your server

— Hot Drinks —

Espresso

Cappuccino

Latte

Mocha

Hot Chocolate

Breakfast Tea

**A selection of
Herbal Teas**

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Please be advised that we do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergens information on all intentional ingredients are shown on our Allergens Table. Should you require further information including 'may contain allergen information, please ask your server at the time of ordering. Our fish and meat dishes may contain small bones. Dishes may vary from image shown due to local ingredients and crockery used. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.

THE DICKENS INN
AFTERS MENU