



Dessert Menu

Chocolate Crèmeux, Prosecco Poached Pear, Cocoa Nib &
Pistachio Crumb (gf,v,ve) 12

Sticky Toffee Pudding, Prune & Ginger Purée, Walnut Meringue, Candied Walnuts &
Vanilla Ice Cream (gf,v,ve) 10

Salted Caramel Fondant, Crème Fraîche Sorbet, Honeycomb Tuile 14

Smore, Miso Marshmallow & Malt Biscuit Sandwich, Cherry Gel, Miso Caramel, Wild
Rice & Cereal Milk Ice Cream 12

Castle Treacle Tart, Cropwell Bishop Stilton, Pickled Walnuts 14

Selection of Ice Creams & Sorbets (gf,v,veo) 2.50 per scoop
- Ask your Server for flavours -

Castle Inn Sweet Treats (gfo,vo,veo) 5

Graham's White Port	6.00
Cockburn's Ruby Port	6.00
Dow's Fine Tawny Port	6.50
Dow's Late Bottled Vintage Port	7.50

(v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option.

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our dishes however our chefs will take extra time to ensure additional precautions are taken.

Port is served in measurements of 70ml and is only available to those 18+.