



## Dessert Menu

Eton Mess Panna Cotta, Pink Peppercorn & Mint Meringue, Fresh & Macerated Strawberries (gf,v,ve) 12

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

Lemon Meringue Bombe, Raspberry Sorbet, Mint (v) 10

Chocolate Nemesis, Dark Chocolate, White Chocolate Ice Cream, Ruby Chocolate Crumb, Cocoa Nib Tuile & Salted Caramel Sauce (gf) 14

Limoncello, Lemon Sorbet, Basil Granita, Blueberry & Poppy Seed Madeleines (v) 10

*Add a 25ml shot of Limoncello\* for the perfect finishing touch 5.25*

Selection of Ice Creams & Sorbets (v,veo) 2.5  
~ Ask your Server for Flavours ~ Per Scoop

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

Graham's White Port 6 // Dow's Ruby Port 6 // 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  
\*25ml shot of Limoncello contains alcohol so is only available for those 18+