

The Cottage of Content Country Pub

Dessert Menu

Fruit Crumble	£4.95 (v)
Made to our cottage recipe (<i>see board</i>) with ice cream, custard or cream	
Apple Pie	£4.95 (v)
A traditional favourite, with ice cream, custard or cream	
Sponge Pudding of the Day (<i>ask for today's variety</i>)	£4.95 (v)
Served with ice cream, custard or cream	
Lemon Meringue Pie	£4.95 (v)
A light pastry topped with lemon filling & soft meringue topping	
Chocolate Fudge Brownie	£4.95 (v,gf)
Rich chocolate brownie with chocolate sauce, served warm with ice cream	
Ice Cream Sundae	£4.95 (v)
Choose from scrumptious strawberry, tempting toffee, or rich chocolate, topped with swirly cream	
Eton Mess	£5.95 (v,gf)
Meringue pieces, cream, ice cream with fruit of the day, topped with swirly cream	
Hot Chocolate Fudge Cake	£5.25 (v)
Triple layered hot chocolate fudge cake with ice cream or cream	
Cheesecake (<i>Ask for today's variety</i>)	£4.95 (v)
A delicious baked cheesecake with a biscuit base	
Sherry Trifle	£4.95 (v)
Fruit, jelly, sherry, sponge, custard and cream	
Crème Brule	£4.95 (v)
A traditional favourite – Crème Brule with a golden glaze	
Vegan Treacle & Apple Tart	£5.25 (v,vg,df)
Treacle and apple slices on a baked pastry tart with dairy free ice cream	
Cheese & Biscuits	£6.50 (v,gf)
Special Dessert of the Day (when available – see specials board)	£4.95

Food allergies & intolerances – please speak to our staff if you want information on ingredients, all dishes are subject to availability.
Most of our desserts are suitable for vegetarians and some are gluten free and vegan - please ask for more details, all prices include VAT.

The Cottage of Content Country Pub

Dessert Menu

Fruit Crumble	£4.95 (v)
Made to our cottage recipe (<i>see board</i>) with ice cream, custard or cream	
Apple Pie	£4.95 (v)
A traditional favourite, with ice cream, custard or cream	
Sponge Pudding of the Day (<i>ask for today's variety</i>)	£4.95 (v)
Served with ice cream, custard or cream	
Lemon Meringue Pie	£4.95 (v)
A light pastry topped with lemon filling & soft meringue topping	
Chocolate Fudge Brownie	£4.95 (v,gf)
Rich chocolate brownie with chocolate sauce, served warm with ice cream	
Ice Cream Sundae	£4.95 (v)
Choose from scrumptious strawberry, tempting toffee, or rich chocolate, topped with swirly cream	
Eton Mess	£5.95 (v,gf)
Meringue pieces, cream, ice cream with fruit of the day, topped with swirly cream	
Hot Chocolate Fudge Cake	£5.25 (v)
Triple layered hot chocolate fudge cake with ice cream or cream	
Cheesecake (<i>Ask for today's variety</i>)	£4.95 (v)
A delicious baked cheesecake with a biscuit base	
Sherry Trifle	£4.95 (v)
Fruit, jelly, sherry, sponge, custard and cream	
Crème Brule	£4.95 (v)
A traditional favourite – Crème Brule with a golden glaze	
Vegan Treacle & Apple Tart	£5.25 (v,vg,df)
Treacle and apple slices on a baked pastry tart with dairy free ice cream	
Cheese & Biscuits	£6.50 (v,gf)
Special Dessert of the Day (when available – see specials board)	£4.95

Food allergies & intolerances – please speak to our staff if you want information on ingredients, all dishes are subject to availability.
Most of our desserts are suitable for vegetarians and some are gluten free and vegan - please ask for more details, all prices include VAT.