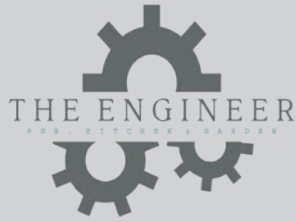


DESSERT  
*Menu*



## Desserts

### **Banoffee and Peanut Butter Pie • £6**

Crumbly biscuit base, fresh banana caramel, peanut butter custard, fresh cream, served with a scoop of Oreo ice cream

### **Double Chocolate Brownie • £6**

Goosey chocolate brownie, milk chocolate sauce, caramelized white chocolate crumb, vanilla ice cream

### **Sticky Toffee Pudding • £6**

Sticky date sponge, salted caramel sauce, honeycomb ice cream

### **Bread and Butter Pudding • £6**

Classic bread pudding, layered with white chocolate & fresh raspberries, served with either ice cream or custard

### **Ice Cream • £5**

Honeycomb, Vanilla, Oreo, Mint Choc Chip, Cherries & Clotted Cream

### **Sorbets • £5**

Blood Orange or Raspberry (VE) (GF)

### **Vegan Ice Creams tubs • £4**

Vanilla or Chocolate (GF)

### **Ice Cream Sundaes • £6.50**

Double Chocolate Brownie (GF)

Sticky Toffee

Chocolate Profiterole & Lotus Biscuit

(VE) = Vegan (GF) = Gluten Free

The Engineer | 12 St Johns Road | Harpenden | Hertfordshire | AL5 1DJ

We take the issue of food allergies and intolerances seriously. If you have any concerns about the presence of allergens in any of our menu items, please ask a team member who will be happy to help you. All fish dishes may contain bones. All weights are approximate uncooked. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment.

We cannot guarantee that our products do not contain traces of nuts and/or seeds. V Suitable for vegetarians.