



THE ROYAL OAK

DESSERTS - All £6

Banoffee pie, caramel honeycomb ice cream

Tiramasi, Authentic Italian

Cheesecake, ask your server for this week's flavour

Chocolate Brownie, honeycomb ice cream

Fruit crumble, custard or vanilla ice cream

Sticky toffee pudding, butterscotch sauce (gluten free), custard

Churros, Amaretto chocolate sauce, custard

Yorvale ice cream (3 scoops), caramel honeycomb, maple pecan,

strawberry sensation, double chocolate chip, vanilla pod

peaches & cream, raspberry cheesecake, blackberry crumble

Sorbet (vegan & dairy free) blackcurrant, passionfruit £5.75

Cheeseboard: Kentish blue, Ashmore Farmhouse cheddar,

Brie Ma Crémère £8.5

Sherry & Port

La Gitana Manzanilla - The Archetypal Manzanilla £2.7/50ml £5.2/100ml

Barbadillo Pedro Ximenez - Lush & rich, plum, raisins & chocolate

£2.5/50ml £4.8/100ml

Taylor's LBV - Classic late bottled Vintage port wine £3/50ml £5.8/100ml

Ramos Pinto '10 year old' Tawny - Cask aged Tawny, smooth yet full bodied

£5.2/50ml £10/100ml

Dessert Wine

Chateau de la Peyrade NV Muscat de Frontignan - Aromas of lychee, honey

& hints of orange £16 half bottle