

DESSERT MENU

Chocolate & Pear Frangipane Tart 8.95 (n)

Indulgent chocolate frangipane in sweet pastry, served with poached pear and chocolate sauce

The Apple 7.95 (v ve gf df n)

Deconstructed apple crumble served with plant based vanilla custard, apple & cinnamon sorbet, and candied pecans

Gingerbread Pumpkin Pie 7.95 (v)

Creamy, sweet pumpkin filling in a gingerbread pastry case, served with coconut & lime sorbet

Zabaione Delight 8.95 (v gf n)

An Italian crème pâtissière made with Marsala wine, served with roasted lemon thyme peaches, zabaione and amaretti ice cream, and roasted almonds

Selection of Homemade Ice Cream 3.00 per scoop

Please ask for today's flavours

Selection of Tea or Coffee Served with Petits Fours 7.95

A selection of small biscuits and sweet delights





the
yurt
at NICHOLSONS

V Vegetarian

VE(A) Vegan (Available)

GF(A) Gluten Free (Available)

DF(A) Dairy Free (Available)

N Contains Nuts

If you have a food allergy or dietary requirement, please ask a member of staff for advice and allergen information. We cater for all dietary requirements where possible.

Please note where our dishes contain nuts or gluten, we have stated so in the menu. However, because we are not a nut and gluten free kitchen, we unfortunately cannot guarantee there will not be traces in our dishes.

Please note some of our cheese may not be suitable for vegetarians, please ask a member of staff for more information.

Although thorough care has been taken, small bones may remain in fish dishes.

Our main focus here at Nicholsons is sustainability. All our produce is ethically sourced, and we buy from local suppliers wherever we can. We have gone to great lengths to only source line caught wild fish. All our eggs are free range.

