





DESSERT MENU

Poached pear and almond bakewell tart, salted honey
ice cream £8    

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North Aston Dairy iced milk parfait, set white chocolate, rhubarb,
curd, meringue £8  

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Sticky toffee and parsnip pudding, vanilla ice cream,
brandysnap, stem ginger and chestnut £8    

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Home churned ice creams, sorbets or North
Aston Dairy frozen gelato (vea)

£2.5 per scoop 

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*The Yurt team would pair these desserts with a delicious glass of
our Pineau des Charentes dessert wine*

100ml £6.95

ALLERGEN AND DIETARY INFORMATION

If you have a food allergy, please ask a member of staff for advice before ordering. We cater for all dietary requirements where possible and will endeavour to change dishes to suit where possible and can offer gluten free bread alternatives from Knife and Fork Bakery in Deddington, just ask your server.

Be aware we are not a nut and gluten free kitchen; we unfortunately cannot guarantee there will not be traces in our dishes. Our fryers are shared but we do separate fish products and do not cook gluten in them.

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 and shot in game.

Our menu is labelled with the following allergens in our dishes.



OUR COMPANY VALUES

CREATIVITY- Using our knowledge and imagination to create dedicated projects of beauty, originality and sustainability.

DEDICATION – We work for our clients and associates with wholehearted commitment, enthusiasm and integrity.

PASSION FOR OUR PLANET-Our impact upon the planet is at the forefront in all we do and our work is undertaken with respect and consideration for the present and future health of the environment

THIS MENU IS PRINTED ON 100% RECYCLED POST-CONSUMER WASTE.