















# Dessert Menu

Served Tuesday to Saturday, 12:00pm - 14:30pm

Sticky toffee and parsnip pudding, vanilla ice cream, salted caramel, chestnut, brandy snap tuile   	9
Evesham strawberry vacherin, nettle ice cream, honey and pistachio crumb   	9
Kitchen garden rhubarb frangipane tart, North Aston Dairy milk ice cream    	9
North Aston Dairy milk ice cream of the day (2 scoops)  	5
Home-churned seasonal sorbet of the day (2 scoops)	5
The Yurt team would pair these desserts with a delicious glass of our dessert wine of the month - ask your server! (75ml)	9

ve - vegan, vea - can be made vegan friendly, gfa - gluten free alternative available  
Please turn over for our full allergen information

# 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 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:



Contains Gluten



Contains Dairy



Contains Sesame



Contains Mustard



Contains Crustacean



Contains Fish



Contains Eggs



Contains Sulphites



Contains  
Celery/Celeriac



Contains Peanuts



Contains Nuts



Contains Soya



Contains Lupin



Contains Molluscs

Wherever possible, our food is either foraged, locally-sourced or harvested from our own kitchen garden. By using suppliers like North Aston Organics and North Aston Dairy, we aim to keep our food miles low. We support local farmers, day boat fisherman and use seasonal produce to bring you fresh, sustainably sourced food all year round. Please see our suppliers board for more information on who we work with. Please be aware, given that we are a small team that cook each dish fresh every day, there may be a slight wait at peak times.

This menu is printed on 100% recycled paper.



@theyurtatnicholsons