

ANVIL DESSERTS

You choose the size you prefer

Standard £5.95 Mini £3.75

COLD

KNICKERBOCKER GLORY (GF)

A traditional favourite. Strawberry, Chocolate and Vanilla Ice Creams, all topped with mixed fruit cocktail, sweet strawberry sauce, whipped cream.

CHOCOLATE GLORY

Chocolate Heaven! Chocolate Ice Cream, Chopped Homemade Chocolate Brownie and Chocolate Sauce, all finished with lashings of whipped cream!

FRUIT MERINGUE (GF)

A meringue nest filled with mixed fruit cocktail and vanilla ice cream, all topped with a generous pile of whipped cream and strawberry sauce

BANANA SPLIT (GF)

Another old fashioned but delicious favourite! A whole banana sliced in half with chocolate ice cream, topped with whipped cream, strawberry and chocolate sauces!

RASPBERRY ETON MESS (GF)

Tangy and light! Raspberries layered with crushed meringue pieces and whipped cream in a tall sundae glass! Perfect if you are quite full!

CHEESECAKE OF THE DAY (please ask)

Today's choice served with whipped cream and sauce drizzle

ICED LEMON SHERBERT SUNDAE (GF)

Tangy lemon sorbet, crushed meringue pieces, lemon curd sauce topped with whipped cream. Served with a side shot of Lemon Sherbert Gin!

HOMEMADE COFFEE CREAM MOUSSE (GF no biscuit)

Sweet, creamy coffee mousse served with a very crispy ginger snap. A light dessert to end your meal!

HOT

APPLE PIE

Homemade Traditional Apple Pie (not too sweet) served with your choice of whipped cream, vanilla ice cream or custard

CHEF'S CHOCOLATE BROWNIE

Our chef's own secret recipe this Brownie is second to none! Served very simply with Vanilla Ice Cream and Chocolate Sauce.

OUR OWN HOMEMADE BAILEY'S BREAD AND BUTTER PUDDING

Our secret recipe bread and butter pudding soaked with Baileys Irish Cream liqueur, and served with your choice of cream, ice cream or custard

HOMEMADE CHOCOLATE SPONGE & CHOCOLATE CUSTARD!

A real old fashioned school pudding!

Rich Chocolatey sponge served simply with rich chocolate custard

ICE CREAM:

TODAY'S ICE CREAM & SORBET SELECTION (mostly GF please ask)

We have a variety of flavours, please ask your server)

CHEESE:

THE ANVIL CHEESE PLATE

A selection of 3 English Cheeses, Matured Cheddar, Blue Stilton and Wensleydale flavoured with Cranberries, served with traditional cheese crackers & butter and chutney.