



DESSERT MENU

CLASSIC LEMON TART

SERVED WITH DOUBLE CREAM & FRUIT COULIS

~ 5.50 ~

SHIRLEY'S HOMEMADE STICKY

TOFFEE PUDDING (G)**

RICH TOFFEE SAUCE AND VANILLA ICE CREAM

~ 5.50 ~

** GLUTEN FREE AVAILABLE ON REQUEST

HOMEMADE WHITE CHOCOLATE

BROWNIE

MADE WITH WHITE BELGIAN CHOCOLATE, SERVED
WITH STRAWBERRY ICE CREAM

~ 5.50 ~

AFFOGATO

ESPRESSO COFFEE WITH HOMEMADE BISCOTTI
& A SCOOP OF VANILLA ICE CREAM

~ 3.95 ~

SELECTION OF ICE CREAMS

VANILLA, CHOCOLATE (G), RUM &
RAISIN, MINT (G), SALTED CARAMEL (G)

~ Each scoop 1.60 ~

SELECTION OF SORBETS

LEMON (G), MANGO (G), RASPBERRY (G)

~ Each scoop 1.60 ~

CHEESE BOARD

WEEKLY SELECTED CHEESES SERVED WITH CELERY,
GRAPES, BISCUITS AND CHUTNEY

~ 6.30 ~

• G – Made without Gluten

All products are prepared in an environment where nuts are used and may contain nuts or traces of nuts.

Please note that as we prepare everything in a central kitchen, we can't guarantee that allergens are kept separate from other food, and we are not able to take responsibility for any adverse reaction that may occur.

All prices include Value Added Tax at the prevailing rate.

GOLDEN LION ADD A DISCRETIONARY 12.5% SERVICE CHARGE TO RESTAURANT BILLS FOR A PARTY OVER 10 GUESTS.

