



DESSERT MENU

Holm House Restaurant

Mint Crème Brûlée	£8.95
<i>Served with Home-Made Chocolate Chip Shortbread</i>	
Holm House Sticky Toffee Pudding	£9.95
<i>Served with Caramel Sauce, Caramelised Banana & Baileys Ice Cream</i>	
Dark Chocolate Fondant	£9.95
<i>Served with Baileys Ice Cream</i>	
Lemon Meringue Pie	£9.95
<i>Served with Raspberry Sorbet</i>	
White Chocolate Panna Cotta	£8.95
<i>Served with Blackberry Compote & Almond Tuile</i>	
Orange & Almond Cake	£8.95
<i>Macerated with Cointreau, Served with Orange Segments & Dairy Free Ice Cream</i>	
Cheese Board	£12.95
<i>Selection of British & Continental Cheeses Served with Grapes, Celery, Quince Jelly & Selection of Cheese Crackers</i>	

TEA & COFFEE

*Award winning Loose Leaf Tea from Novus
and the Finest Illy Coffee with its distinct Taste & Aroma*

Pot of Loose Leaf Tea	£3.95
<i>Please ask your server for our Tea Flavour Selection</i>	
Americano	£3.25
Café Latte	£4.50
Cafetiere Single/Double	£3.50 / £5.95
Cappuccino	£3.95
Espresso Single/Double	£2.25 / £3.50
Hot Chocolate	£3.95

V denotes Vegetarian, Vg denotes Vegan

*Please note a 10% discretionary service charge will be added to Your bill, all of which goes to the staff.
All of our food is prepared in a kitchen where nuts are present, therefore we cannot guarantee the absence of traces of nuts in any of our dishes.
If you have any special dietary requirements or food intolerance please let a member of the team so we can advise accordingly.
Due to all dishes being made fresh to order there may be a short wait during busy periods.*