



All our baked desserts are made by our chef, Mark. Please notify our servers of any **ALLERGIES** or **INTOLERANCES** on your table as you order.

Desserts

Sticky toffee pudding (GF), toffee sauce, vanilla ice cream £8.90

Treacle tart & cream, custard or vanilla ice-cream £8.90

Chocolate brownie (GF), with damson ice cream £8.90 (**Vegan option available**)

Fruit crumble of the week, custard or ice-cream £8.50

A range of local ice creams and sorbets are available (**including vegan**)
£2.50 per scoop for vanilla; £2.90 per scoop for other flavours and sorbets.
[40p additional charge if vanilla with desserts is swapped for other flavours]

Please see listed below our range of flavours:

Madagascar Vanilla
Chocolate
Damson
Jaffa Cake

Salted Caramel
Mint Chocolate Chip
Raspberry Pavlova
Blackcurrant Sorbet

Apple Cider Sorbet
Plant Based Chocolate
Plant Based Vanilla

Tea & Coffee (decaffeinated options available)

Selection of teas available, please ask our staff £3.00 per person

Cafetiere Coffee £3.00 per person

Espresso £3.00 or Double Espresso £3.50

Americano £3.00

Cappuccino £3.50 or Latte £3.50

Hot chocolate £3.50

Other dietary needs

Please speak to our staff as other options are available.

Let us know what you think

We hope that you have enjoyed your meal and would like to share your experience and photos. Here are some QR Codes to make it easy for you:



Trip Advisor



Google



Instagram



Facebook

Poor coverage? Use the Ostrich Free Wi-Fi.

Service is not included. 100% of the gratuities goes to our staff

If there is any issue with our service or food, please let us know so that we can resolve it on the spot!

Version date: 18th March 2026