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 blackcurrant fruit 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:

Madagascan Vanilla
Chocolate
Damson
Coffee and Walnut
Elderflower and Lemon
Blackcurrant Fruit Ice
Honey and Ginger
Rum and Raisin
Jaffa Cake
Salted Caramel
Mint Chocolate Chip
Raspberry Pavlova
Plant Based Chocolate
Plant Based Vanilla
Mango Fruit Ice Sorbet
Mixed Berry Sorbet

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

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: 9th September 2026