

The Crossways Inn

Dessert Menu

Served Wednesday to Sunday from 12:00pm until 3:00pm

Monday to Sunday from 17:00 – 21:00

Dessert Selection

All desserts are prepared in-house by our Pastry Chef & Kitchen Brigade

Eton Mess

Chantilly cream, mixed berries, meringue (V)

£7.50

Chef's Chocolate Brownie

homemade honeycomb, honeycomb ice cream, toffee sauce (V)

£8.00

Raspberry, White Chocolate & Pistachio Tiramisu

layered sponge fingers soaked in raspberry liqueur, white chocolate and pistachios (V)

£8.00

Knickerbocker Glory

layered strawberry jelly, custard, vanilla and strawberry ice cream with chef's choice of fruits, whipped cream and finished with a swirl biscuit (V, can be GF)

£8.00

Chef's Dessert of the Week

please ask your server for today's selection

£7.50

Amaretto Affogato

vanilla ice cream, espresso, amaretto (V, GF)

£7.50

Trio of Somerset Cheeses

crackers, homemade chutney, grapes (V, can be GF)

£12.00

Selection of Ice Creams & Sorbets

three scoops (V, VE, GF – *may contain traces of dairy*)

£7.00

Speciality Crème Coffees

Irish Coffee

whiskey, coffee, cream

£8.95

Baileys Coffee

£8.50

Amaretto Coffee

£8.50

Calypso Coffee

£8.95

All ingredients are locally sourced wherever possible.

Please inform your server if you have any medical allergies or fashion diets before ordering. All dishes may contain traces of nuts and dairy.

A full allergen menu is available upon request.