

Chocolate, Almond & Cinnamon Torte

- white chocolate & rum mousse - quince 17.90

Saffron Poached Pear

- date ice cream – honey kataifi - pistachio 17.90

Burnt Basque Cheesecake

- rhubarb – lemon syrup - double cream 17.90

Affogato

- house made vanilla ice cream - espresso 10.90 - add liqueur + 9.50

Sorbet and Ice Cream

- house made - 3 flavours - almond crisp 15.90

Selection of Farm House Cheeses

- quince paste – pear - lavosh – oat biscuit one piece - 17.90 three pieces - 28.90

dessert #91

Stamps make every effort to meet informed allergy and dietary requirements, however, cannot be guaranteed. No responsibility is accepted if any adverse reactions occur. Thank you Please ask for our Gluten Free Menu; however, we do not have separate equipment for preparation or service.