

WP | DESSERT

Salted caramel Biscoff brownie sundae ^{2/4/7/12/V} chocolate brownie and cookie pieces, Langage Farm Chunky Choc and Vanilla ice creams, salted caramel sauce, Biscoff crumble	9.00
Blackberry and apple semi-freddo ^{2/4/7/V} spiced jam, toasted oats	8.00
Warm double chocolate brownie ^{2/4/7/V} chocolate sauce, Langage Farm Thunder and Lightning honeycomb ice cream (ve Judes Vegan Vanilla Ice Cream)	8.00
Warm brioche treacle tart ^{2/4/7/V} clotted cream	8.00
Dark chocolate and banana souffle ^{2/4/7/12/V}	8.00
Apple tart fine ^{2/4/7/V} Calvados ice cream, cinnamon caramel sauce	8.00
Langage Farm ice cream scoop ^{2 (wafer)/7/V}	1 scoop 3.10
Mint Choc Chip Chunky Choc ¹² Vanilla	2 scoop 5.00
Strawberries 'n' Cream Thunder and Lightning Honeycomb	3 scoop 7.50
Judes vegan mini tub ^{12/VE} Vanilla Ice Cream Mango Sorbet	3.10
Devon cheese plate ^{1/2/7/V} Quickes Mature Cheddar, Somerset Brie, Devon Blue, celery, grapes, artisan biscuits	11.00

Sauternes, Chateau Boster-Lamontagne ¹³	375ml bottle: 26.00
Rich, concentrated, velvety apricot, honey, pineapple	50ml glass: 3.75
Cockburns Ruby Port ¹³	50ml glass: 3.75
full-bodied port with ripe red fruit flavours.	

Members of Exeter Golf and Country Club get a 20% discount with their member card.
Please inform your server of allergens - not all ingredients are listed on the menu.

ALLERGENS: 1: CELERY, 2: CEREALS, 3: CRUSTACEANS, 4: EGGS 5: FISH, 6: LUPIN, 7: MILK,
8: MOLLUSCS, 9: MUSTARD, 10: PEANUT, 11: SESAME, 12: SOYBEANS, 13: SULPHUR DIOXIDE, 14: NUTS



WEAR PARK
RESTAURANT



EXETER GOLF AND
COUNTRY CLUB