



Can we tempt you to something sweet?

All of our puddings are homemade here for you...so go on, treat yourself!



Homemade strawberry jam roly poly

just like Nan would have made with homemade vanilla custard **£6.25**



Chocolate cheesecake

on a melted marshmallow + chocolate biscuit base and topped with grated dark chocolate and pouring cream **£6.75**



Salted caramel, banana + pecan stack

Chopped bananas coated in a homemade salted caramel sauce, layered with toasted pecan pieces and thin chewy slices of deepfried tortilla, drizzled with chocolate and topped with crème fraiche **£6.75**



Lemon posset (GF)

light, creamy and delicious with gluten free almond biscuits and fresh raspberries **£6.50**



Rich rhubarb + black cherry meringue mess

layers of rhubarb, cherries, crisp meringue and clotted cream with a raisin crumb topping (can be made gluten free - please ask) **£6.75**



Selection of local dairy ice cream

choose three scoops of delicious creamy dairy ice cream from St Joan's Farm at Leigh, please ask for today's flavours **£5.25**

No sweet tooth? Try our cheeseboard

A trio of stunning local cheeses: Norbury Blue from Mickleham, Sussex Charmer from Rudwick, and Alsop + Walker Sussex Brie from Mayfield, with oatcakes and Elaine's homemade fig and stem ginger chutney **£7.95**

A dessert wine or port to round off your meal?

Domaine de Grange Neuve Monbazillac France - has aromas of orange marmalade, ripe nectarine and melon. Great with our rhubarb + black cherry meringue mess, the more adventurous should try it with blue cheese! **£3.55** per 50ml glass

Disenoko Tokaji Late Harvest, Hungary - has bags of white stone fruits with a touch of honeyed spices this rich dessert wine is a great match for the salted caramel, banana + pecan stack **4.95** per 50ml glass

Essencia Orange Muscat - Bright, ripe orange fruit, rich and sweet with a lovely zesty finish - Perfect with the lemon posset **£4.25** per 50ml glass

Elysium Black Muscat - Red in colour with beautiful cassis like fruit flavours - would be a fantastic match for the chocolate cheesecake **£4.25** per 50ml glass

Taylor's LBV Port **£3.50** per 50ml glass

Fonseca Bicentenary Crusted Port **£4.50** per 50ml glass

Taylor's quinta de Vargellas Vintage 2002 Port **£6.00** per 50ml glass

Some of our cooking involves the use of NUTS or NUT EXTRACTS... If you are in any doubt please do ask... Please let us know if you have any other specific dietary requirements, or would like to see our allergen information pack.

THE SURREY OAKS, PARKGATE ROAD, NEWDIGATE, SURREY RH5 5DZ

TEL: 01306 631200 WEB: SURREYOAKS.CO.UK



(df) dairy free (GF) gluten free