

Sweet Menu

Bronte's Crème Brulée (G)

Strawberry & Mint crème brulee served with vanilla ice cream & our gluten free homemade shortbread

Banoffee

Bronte's homemade Banoffee Pie served with fresh cream

Trio of Ice Cream (G)

Trio of Vanilla, Strawberry & Honeycomb ice cream

Hot Chocolate Fudge Cake

Light hot chocolate fudge cake served with raspberry coulis & vanilla ice cream

Crunchie Fruit of the Forest Trifle

Sponge soaked with seasonal berries, Crunchie bar, Greek yoghurt & fresh cream

Pavlova (G)

Bronte Classic homemade Pavlova topped with fresh cream & fruit

Bronte's Cheesecake

The Bronte's own homemade cheesecake served with fresh cream (Please ask your server for today's flavour)

Sticky Toffee Pudding

Homemade sticky toffee pudding served with vanilla ice cream

Bronte's Homemade Brownie

Milk chocolate brownie with crushed white chocolate, chocolate sauce & vanilla ice cream

Bronte's Homemade Apple & Blueberry Tart

Homemade Apple & Blueberry tart served with homemade custard or vanilla ice cream

Fresh Fruit Salad (G)

A melody of seasonal fresh fruit served with fresh cream

Cheese Board

A selection of Irish cheeses served with crackers & grapes

£4.75

We serve Glasyry Farm ice cream locally made in Kircubbin, Co Down

(G) indicates suitable for those with a Gluten Free diet