



## **Autumn Desserts**

### **Rhubarb and Custard**

*Rhubarb - Cheesecake, Poached, Jelly, Sponge  
Amaretti Biscuit, Crème Anglaise,  
Stem Ginger Pana Cotta  
£7.95*

### **Banoffi**

*Banana Waffle, Puree, Caramelised Banana  
Banoffi Spread, Sticky Toffee, Caramel Ice Cream  
£7.5*

### **Mint Chocolate Tart**

*Pomegranates, Strawberry, Kiwi  
Pine Nut Brittle, Malibu Cream  
£7.5*

### **Cranachen**

*Clementine Jelly, Raspberry, Blackberry, Flapjack  
Pistachio, Drambuie Ice Cream  
£7*

### **Fox and Duck British Cheese Board**

*Vintage Red Storm from Snowdonia,  
Norfolk Brie  
Suffolk Gold Creamy Cheddar  
Cambridge Blue  
Served with Chutney, Celery, Biscuits £7.95*

### **Ice Cream**

*Dark Chocolate, Vanilla, Strawberry  
Drambuie, Caramel*

### **Sorbets**

*Lemon, Raspberry, Peach Schnaps  
Choose Three of the above Ice Creams or Sorbets £5*

### **Tea and Coffee £3**

### **Served with House Petit Fours**

#### **Dessert Wines**

**Moscato Passito, Araldica, Italy** £6 (70ml)  
*Late picked with rack dried grapes ensuring sweet concentration, Light*

**Monbazillac, Domaine de Grange, Neuve, France** £6.5 (70ml)  
*Semillon, Muscadelle + Sauvignon Grapes = Alcoholic Golden Syrup*

**PX Sherry, Pedro Ximinez, Fernando de Castilla, Spain** £6 (70ml)  
*Quirky - Raisins, Dates, Prunes, Cloves, Nutmeg, Mahogany in Colour*