



## Spring Desserts

### White Chocolate Mousse

*Textures of Raspberry – Fresh, Crisp, Sorbet  
Rose Jelly  
£7.95*

### Coffee and Poppy Seed Cake

*Honeycomb, Lemon Glaze, Whiskey Frappe  
£7.5*

### Spiced Apple Cheesecake

*Cinnamon Icing, Baby Apples, Dried Fruit Ice Cream  
£6.95*

### Strawberry and Vanilla Arancini

*Toasted Granola, Strawberry Variations, Chantilly Cream  
£6.95*

### 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*

### Choose Three Ice Creams or Sorbets £5

#### **Ice Cream**

*Dark Chocolate, Vanilla, Strawberry  
Rum and Raisin, Caramel*

#### **Sorbets**

*Lemon, Raspberry, Bellini*

### 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*