



## **Autumn Desserts**

### **Butterscotch and Walnut Tart**

*Caramelised Walnuts, Banana, Blackberries, Butterscotch Sauce  
Caramel Ice Cream*

£7.5

### **Apple and Sultana Tacos**

*Crème Anglaise, Sultana Purée, Vanilla Ice Cream*

£6.95

### **Pumpkin Cake**

*Pumpkin Variations – Honey Roasted, Seeds, Pumpkin Purée Clotted Cream  
Soft Cheese Glaze*

£6.95

### **Chocolate and Almond Pave (Vegan)**

*Passion Fruit and Mango Textures*

*Passion Fruit and Mango Sorbet*

£7.95

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

*Vintage Red Storm from Snowdonia,  
Norfolk Brie*

*Suffolk Gold Creamy Cheddar  
Cambridge Blue*

*Served with Chutney, Celery, Biscuits* £8.5

### **Choose Three Ice Creams or Sorbets** £5.5

#### **Ice Cream**

*Dark Chocolate, Vanilla, Strawberry  
Caramel, Coconut*

#### **Sorbets**

*Lemon, Raspberry, Passion Fruit and Mango*

### **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*