



Desserts

White Chocolate and Baileys Roulade

Strawberries, Coconut Variations – Flakes, Syrup, Ice Cream £7.75

Baklava

Nuts, Hazelnut Glaze, Cherries, Crème Anglaise £6.95

Citrus Pana Cotta

Candied Orange, Lemon Granola, Blackcurrant Sorbet £6.5

Fox and Duck British Cheese Board

Vintage Red Storm from Snowdonia,

Norfolk Brie

Oak Smoked Cheddar

Cambridge Blue

Served with Chutney, Celery, Biscuits £8.50

Choose Three Ice Creams or Sorbets £5.40

Ice Cream

Dark Chocolate, Vanilla, Strawberry

After Dinner Mint, White Chocolate and Cherry

Sorbets

Lemon, Blackcurrant, Orange

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