



Summer Desserts

White Chocolate Brownie

*Coconut flakes, Coconut ice cream
Strawberry Textures – fresh, crispy, coulis*
£7.50

Tiramisu Pana Cotta

Blueberry, Pistacho Praline, Chocolate Coffee Beans, Amaretti Biscuits
£7.25

Cherry and Cinnamon Zabaglione

*Kirsch cherries, crunchy cherries
Cinnamon Waffles*
£7.25

Rhubarb and Custard Tart

Prosecco Rhubarb, Meringue, Elderflower Clotted 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*
£8.50

Choose Three Ice Creams or Sorbets £5.50

Ice Cream

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

Sorbets

Lemon, Raspberry, gin and pink grapefruit

Tea and Coffee £3.00

Served with House Petit Fours

Dessert Wines

Moscato Passito, Araldica, Italy £6.00 (70ml)

Late picked with rack dried grapes ensuring sweet concentration, Light

Monbazillac, Domaine de Grange, Neuve, France £6.50 (70ml)

Semillon, Muscadelle + Sauvignon Grapes = Alcoholic Golden Syrup

PX Sherry, Pedro Ximinez, Fernando de Castilla, Spain £6.00 (70ml)

Quirky - Raisins, Dates, Prunes, Cloves, Nutmeg, Mahogany in Colour