



## Winter Desserts

### **Apple and Vanilla Tartlet**

*Apple Variations – Fritter, Coulis, Baby Apples  
Roasted White Chocolate  
£6.95*

### **Irish Coffee Brulée**

*Walnut Praline Clotted Cream, Baileys Shot, Shortbread Biscuit  
£7.5*

### **Dark Chocolate Marquise**

*Kumquat Compote, Orange Puree, Cone, Orange Sorbet  
£7.95*

### **Sticky Toffee Pudding**

*Butterscotch Sauce, Date Purée, Brandy Snap,  
Rum and Raisin Ice 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 £8.5*

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

#### **Ice Cream**

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

#### **Sorbets**

*Lemon, Raspberry, 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*

**PLEASE INFORM YOUR SERVER OF ANY ALLERGIES**