



Winter Desserts

Dark Chocolate and Whisky Marquise (Vegan)

Praline, Orange Variations, Orange Sorbet, Cone £7.95

White Chocolate and Baileys Yule Log

Redcurrants, Sweet Coconut Milk, Coconut Ice Cream £7.75

Poppy Seed Bread Pudding

Lemon Granola, Natural Yogurt, Poppy Seed Clotted Cream, Hemp Oil £7.5

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 £8.50

Choose Three Ice Creams or Sorbets £5.40

Ice Cream

*Dark Chocolate, Vanilla, Strawberry
Rum and Raisin, White Chocolate and Cherry*

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