



Spring Desserts

Dark Chocolate and Hazelnut Delice

*Salted Caramel Ganache, Hazelnut Praline
Chocolate Coffee Beans, Hazelnut Ice Cream*
£7.95

Rhubarb Crumb Cake

*Rhubarb Variations – Poached, Puree,
Crystalised Puff Pastry, Pure and Clotted Cream*
£7.25

Blueberry Fool

*Blueberry Textures – Fresh, Sauce, Flavour Balls
Honey Granola, Mini Foncage Spoon*
£6.95

Golden Syrup and Ginger Glazed Pineapple (Vegan)

*Ginger and Pineapple Jelly, Pineapple Crisp, Pineapple Coulis
Homemade Vegan Honeycomb, Vanilla 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* £7.95

Choose Three Ice Creams or Sorbets £5

Ice Cream

*Dark Chocolate, Vanilla, Strawberry
Hazelnut,*

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