



## **AUTUMN DESSERTS**

### **Black Forest Gateaux Chocolate Roulade**

*Dark Chocolate  
, Cherry Textures – Crisp, Syrup, Kirsch, Glace  
Vanilla Chantilly, Cherry Ice Cream £8.95*

### **Champagne Trifle**

*Raspberry Jelly, Granola, Lady Fingers £7.95*

### **Coconut Rice Pudding**

*Coconut Flakes, Pineapple Compote, Burnt White Chocolate £6.95*

### **Chef's Crumble of the Day with Custard!**

*Please ask your server for today's crumble £6.50*

### **Fox and Duck British Cheese Board**

*Sussex Charmer  
Norfolk Brie  
Oak Smoked Cheddar  
Cambridge Blue  
Served with Chutney, Celery, Biscuits £9.50*

### **Choose Three Ice Creams or Sorbets £5.95**

#### **Ice Cream**

*Dark Chocolate, Vanilla, Strawberry  
Banana, Salted Caramel*

#### **Sorbets**

*Lemon, Raspberry, Orange*

**\*Vegan and GF Lemon Tart available on request\***

### **Tea and Coffee £3.30**

**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**