



## Spring Desserts

### **Lemon Meringue Cheesecake**

*Lemon Curd Coulis, Candied Citrus Peel, Vanilla Ice Cream*  
£7.95

### **Dark Chocolate Crème Brulee**

*Chocolate Strawberries, Shortbread*  
£7.5

### **Hibiscus and Pomegranate Poached Pear**

*Pomegranate Jelly, Almond and Raisin Granola, Honey, Greek Yoghurt*  
£6.95

### **Salted Chocolate Halva (Vegan)**

*Apricot Compote, Orange Semolina, Pistachios, Golden Syrup*  
£7.5

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

*Sussex Charmer  
Norfolk Brie  
Oak Smoked Cheddar  
Cambridge Blue  
Served with Chutney, Celery, Biscuits* £8.95

### **Choose Three Ice Creams or Sorbets** £5.4

#### **Ice Cream**

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

#### **Sorbets**

*Lemon, blackcurrant, Mango*

### **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**