

## SPRING DESSERTS

### **Coffee and Walnut Cheesecake**

*Chocolate Ganache Sauce, Lotus Biscoff Ice Cream £8.50*

### **Rhubarb and Custard**

*Variations of Rhubarb - Panacotta, Jelly, Fresh, Tart, Puree  
Rhubarb Crumble Ice Cream, Custard Panacotta £7.50*

### **Treacle Tart**

*Clotted Cream, Honeycomb, Local Honey, Mint Leaves £7.95*

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

*Please ask your server for today's crumble £6.95*

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

*Sussex Charmer*

*Norfolk Brie*

*Oak Smoked Cheddar*

*Cambridge Blue*

*Served with Chutney, Celery, Biscuits £9.95*

### **Choose Three Ice Creams or Sorbets £6.50**

#### **Ice Cream**

*Dark Chocolate, Vanilla, Strawberry*

*Lotus Biscoff*

#### **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**