

SUMMER DESSERTS

Dark Chocolate, Cherry and Amaretto Cake

*Morello Cherries, Hazelnuts
Amaretti Biscuits, Crème Fraiche £8.95*

Summer Fruits Trio

*Summer Pudding, Strawberry Eton Mess Roulade, Raspberry Posset
Strawberries, Raspberries £7.95*

Salted Caramel Pretzel Slice

Elderflower Poached Pear, White Chocolate Chip Ice Cream £8.50

Chef's Crumble of the day with Custard!

Please ask your server for today's crumble £7.50

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 £6.70

Ice Cream

*Dark Chocolate, Vanilla, Strawberry
Salted Caramel, White Chocolate Chip*

Sorbets

Lemon, Apple and Cider, Raspberry

Vegan and GF lemon Tart available on request

Tea and Coffee £3.60 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