

## WINTER DESSERTS

### **White and Dark Chocolate and Baileys Roulade**

*Strawberry Crisps, Pistachios, Turkish Delight Syrup  
White Chocolate and Cherry Ice Cream £9.50*

### **Sticky Toffee Pudding**

*Butterscotch Sauce, Date Purée, Brandy Snap  
Salted Caramel Ice Cream £8.50*

### **Tonka Bean Crème Brulee**

*Pineapple Ragout, Crumble  
Rum and Black Pepper Caramel Sauce £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  
White Chocolate with Cherries, Salted Caramel*

#### **Sorbets**

*Lemon, 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**