



WINTER DESSERTS

Chocolate and Guinness Torte

*Hazelnut Praline, Hazelnut Syrup
Flake, Vanilla Ice Cream £8.95*

Pavlova

*Lemon Curd, Blueberries, White Chocolate Scrolls
Chantilly Cream £8.50*

Sticky Toffee Pudding

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