



## Winter Desserts

### **Baileys and White Chocolate Pana Cotta**

*Dark Chocolate Shard, Pistachio Brittle, Raspberries, Lemon Sorbet*  
£7.95

### **Elderflower Yoghurt Mousse Cake**

*St Germain Liqueur, Strawberry Coulis, Rhubarb, Meringue, Chantilly Cream*  
£7.5

### **Sticky Toffee Pudding**

*Butterscotch Sauce, Date Purée, Brandy Snap, Rum and Raisin Ice Cream*  
£6.95

### **Bramble Tart (Vegan)**

*Blueberries, Blackberry and Liquorice Compote*  
*Blackcurrant Sorbet*  
£6:50

### **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**