

Desserts

RHUBARB & CUSTARD CHEESECAKE rhubarb textures, rhubarb sorbet £7.50

CITRUS CURD TART Italian meringue, calamansi gel, torched grapefruit £7.50 (DF)

PISTACHIO CRÈME BRÛLÉE white chocolate biscotti (GF) £7.50

BAKED APPLE SHORTCAKE miso caramel, candied hazelnuts, spiced crème fraîche (GF) £7.50

STICKY TOFFEE PUDDING salted butterscotch sauce; vanilla ice cream (GF/DFA) £7.50

WHITE CHOCOLATE & ORANGE BREAD & BUTTER PUDDING Bailey's custard £7.50

CHEESE BOARD Local Sparkenhoe Farm cheeses, house chutney, crackers, grapes, celery, (GFA) £10

TRIO OF ICE CREAM Honey, vanilla, chocolate chip £6 (GFA)

Single scoop of ice cream £2

TRIO OF SORBET Rhubarb, orange & mandarin, raspberry £6 (V/VEA/DF/GFA)

Single scoop of sorbet £2

DESSERT WINE AND PORT

Palazzina Moscato Passito Italy (dessert wine)	50ml £4.95	100ml £7.95	Bottle £18.50
Croft Port	50ml £4.95		
Croft Port LBV	50ml £7.50		

COFFEE AND TEA

Espresso single/ double	£2.95	Americano	£2.90
Cappuccino	£3.95	Café Latte	£3.95

Liqueur coffee (Frangelico, Tia Maria, Jameson's, Baileys, Courvoisier) £7.50

Selection of tea (English Breakfast, Earl Grey, Peppermint, Chamomiles, Green Tea) £1.95 |

**V = Vegetarian, VE/VEA = Vegan/Vegan alternative available, GF/GFA = gluten free/gluten free available,
DF/DFA = dairy free/dairy free available, N = Nuts**

We recognize that some of our guests have specific dietary needs. Please ask a member of our team before ordering, we will be happy to advise you and answer any questions.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens.

Although every care has been taken to remove all shell, shot and bones some small pieces may remain.

An optional 10% service is added to tables in excess of 8 guests. All customer gratuities are shared out equally amongst all staff.

On busy days food may be subject to a short wait. We appreciate your patience and hope you appreciate quality food and efficient service.