

DESSERT & CHEESE MENU

DESSERT

Strawberry mousse	12
Meringue shards & fresh strawberries	
Blood orange Panna Cotta	12
Chocolate tuile	
First in season Rhubarb Tart V	12
Crispy ginger textures & Vegan Chantilly cream	
S'mores Chocolate Mousse	10.5
Toasted Marshmallow, Chocolate sauce, Swiss Meringue	
Italian gelato ice cream V	9
Choose 3 scoops from: hazelnut, sea salt & caramel, chocolate, vanilla or pistachio	
Sorbet V	9
Choose 3 scoops from: mango, raspberry or lemon sorbet (lactose-free)	

CHEESE

All cheese contains dairy. Served with biscuits, apple & grapes

Pevensey blue

Soft, creamy & rich tasting with a syrup & hazelnut aftertaste

Baron Bigod brie

Stunning brie-style cheese with rich, full earthy flavor & a lingering finish

Oglesfield

Semi-soft cheese. Made from un-pasteurised Jersey cow's milk, rich & creamy texture

Cheshire Appleby's red

Traditional, raw cow's milk, moist, crumbly texture & zesty, slightly acidic flavour with a long, savoury finish

Two Cheese 13 | Three Cheese 16 (supplement 3.50) | Four Cheese 18.50 (supplement 5.50)

Please see drinks menu for port & digestivi



For allergen information please scan the QR code & inform your server of your specific allergies.

