

DESSERT & CHEESE MENU

DESSERT

White chocolate pannacotta	10
Passionfruit sauce, lime & rum Madeleine	
Beetroot & rhubarb mousse	11.5
Honey marshmallow, coffee & white chocolate crumb	
Chocolate marquis V	12
Blood orange & cocoa nib tuile	
Roasted rice bavarois	10.5
Poached rhubarb, ginger custard & caramelised rice crispy	
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

Nottinghamshire blue stilton V

Smooth creamy & open textured. The cheese is buttery & complex with a slightly spicy long finish

Baron Bigod brie

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

Mrs. Temples Wells Alpine V

Semi-hard cheese has nutty undertones & a subtle irresistible sweetness

Walsingham V

Artisan pasteurised cow's milk cheese. The cheese is pressed & matured with a crumbly texture

Two Cheese 9 | Three Cheese 10 (supplement 2) | Four Cheese 11.50 (supplement 3)

Please see drinks menu for port & digestivi



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

