



DESSERTS

Stem Ginger Panna Cotta £7

English strawberries, honeycomb, rose sorbet

Set Lime Curd £7

Pineapple carpaccio, lime & chilli jelly, coconut sorbet

Raspberry & Elderflower Mousse £7

Pistachio sponge, white chocolate ice cream

Banana Soufflé £8

Rum & raisin ice cream

Dark Chocolate Delice £7.5

Passionfruit, yoghurt sorbet, feuillantine biscuit

Selection of Ice Creams & Sorbets

£2.5 per scoop

CHEESE

Homemade biscuits & fig chutney

£9 for 3 or £12 for 5 pieces

Quinta de la Veda Vintage Port 1999

Smoked Brie - Traditional French brie, smoked in the UK over oak chippings

Sainte Maure – A raw unpasteurised goat's milk, buttery & smooth with a hint of acidity

Tallegio - A pungent, yet mild & creamy washed-rind Italian soft cheese

Cornish Blue - Designed to be eaten as a young cheese, it's moist, sticky & generally wonderful

Dambuster Cheddar – A robust mature cheddar, with a creamy texture & balanced acidity