

Dessert

Menu

Spiced Poached Pear – £8

Fresh blueberry compote, maplecomb, lavender sorbet
VG, SD

Lemon & Lime Panna Cotta – £8

Seville orange cake, citrus meringue, passion fruit sorbet
M, E, SD, V

Strawberry & White Chocolate Cheesecake – £10

Red berry compote, mini raspberry macaroon, berry meringue shard
G, SD, E, M, E, NU

Black Forest Trifle – £10

Morello cherries, Kirsch cream, brandy snap
SO, V, SD, M, E, G

Fig Bakewell Tart – £10

Caramelised figs, salted caramel ice cream
SD, V, M, NU, E, G, PE

Selection of Local Cheeses

Crackers, home-made chutney, grapes, quince jelly

3 Cheeses – £16 / 5 Cheeses – £22

M, MU, SD, G, V

Selection of Ice Creams & Sorbets – £1.50 per scoop

If you have a food allergy or specific dietary requirement please inform a member of the hospitality team.
(VG) Vegan (V) Suitable For Vegetarians (G) Contains Gluten (M) Contains Milk (NU) Contains Nuts (S) Contains Sesame
(E) Contains Egg (CR) Contains Crustacean (CE) Contains Celery (MO) Contains Molluscs (MU) Contains Mustard
(FI) Contains Fish (PE) Contains Peanuts (LU) Contains Lupin (SD) Contains Sulphur Dioxide (SO) Contains Soya