Dessert Menu

Available Wednesday - Saturday Lunch & Evening & Sunday Lunch

Homemade Desserts

Chef's Soufflé Of The Day v gf ice cream, homemade shortbread ☐ Cava Rosé Organic Masia Salat Penedes NV, Spain	£8.95
Salted Chocolate Ganache v granola, brown butter puree, orange and mandarin sorbet Taylors 10 Year Old Tawney	£9.50
Local Honey & Yogurt Parfait v gfa olive oil powder, poached apricot Chateau Mingets Sauternes, France	£8.50
Lemon Drizzle Polenta Cake v gfa df lemon curd, poppy seed tuile, lemon sorbet Riesling Trocken, Ruppertsberger, Germany	£8.50
Summer Pudding Terrine v vea dfa macerated berries, fior di latte ice cream Muscat de Beaumes-de-Venise, France	£8.95
Coconut Mousse v ve gfa df pineapple jam, spiced rum baked pineapple, coconut sorbet Chateau Ramon Monbazillac, France	£8.95

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request gfa dfa v/ve - Please ask for suitable vegetarian/vegan options

> £4.50 3 scoops £6.50 2 scoops

Artisan Cheese Platter

choose either 3 or 5 cheeses from our award-winning British artisan selection; Baron Bigod Brie • Mrs Temple Walsingham Cheese • Cambridge/Bevistan Blue • 2x Guest Cheese of the day

served with banana bread, artisan crackers, apple, grapes, garlic and apple loose jelly, Hertfordshire honey v gfa

Taylors LBV Tranes Premium Apple Cider

3 Cheese Platter £9.95 • 5 Cheese Platter £13.95