

# Dessert Menu

Available Wednesday - Saturday Lunch & Evening  
& Sunday Lunch

## Homemade Desserts

<b>Chef's Soufflé Of The Day</b> v gf	£9.25
ice cream, homemade shortbread	
🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain	
<b>Warm Banana Foster</b> v vea gf dfa	£9.50
Chantilly cream, vanilla ice cream	
🍷 Riesling Trocken, Ruppertsberger, Germany	
<b>Vanilla Panna Cotta</b> gfa	£8.95
poached rhubarb, rhubarb sorbet, micro mint	
🍷 Chateau Mingets Sauternes, France	
<b>Vegan Pavlova</b> v ve gf df	£9.25
passion fruit cream, pistachio crumble	
🍷 Chateau Mingets Sauternes, France (vegan)	
<b>Pineapple Tarte Tatin</b> v ve	£9.25
coconut sorbet, coriander cress, pineapple and rum compote, pineapple and poppy seed tuile	
🍷 Chateau Ramon Monbazillac France 2019	
<b>Dark Chocolate Mousse</b> v gf	£9.50
toasted hazelnuts, chocolate gel, burnt orange puree, dried yogurt	
🍷 Muscat de Beaumes-de-Venise, France 🍺 Guinness, Dublin, Ireland	

## 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

2 scoops    **£4.50**       3 scoops    **£6.50**

## Artisan Cheese Platter

choose either 3 or 5 cheeses from our award-winning British artisan selection;  
*Baron Bigod Brie • Mrs Temple Walsingham Cheese • Cambridge 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 🍺 Cranes Premium Apple Cider

3 Cheese Platter **£11.95** • 5 Cheese Platter **£14.95**

ve - a vegan cheese platter can be pre-ordered 72hrs in advance, please ask for details

🍷 🍺 - suggested wine or beer/cider pairing to compliment the dish

v - Suitable for vegetarians    ve - Suitable for vegans    gf - Gluten Free    df - Dairy Free

vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Available. This dish can be **adapted** to vegan, gluten free or dairy free **when requested**

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server. An optional 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.