

# Dessert Menu

Available Wednesday - Saturday Lunch & Evening  
& Sunday Lunch

## Homemade Desserts

<b>Chef's Soufflé Of The Day</b> v gf	<b>£9.95</b>
ice cream, homemade shortbread 🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain	
<b>Vanilla &amp; Thyme Roasted Peaches</b> v vea gf dfa	<b>£9.25</b>
local honey and lemon thyme sabayon, honeycomb ice cream 🍷 Chateau Ramon Monbazillac France	
<b>Mango Cheesecake</b>	<b>£9.25</b>
passion fruit and mango salsa, passion fruit sorbet, crisp meringue 🍷 Riesling Trocken, Ruppertsberger, Germany	
<b>Baked Lemon Custard</b> gfa	<b>£9.25</b>
Hitchen lavender shortbread, blueberry sorbet, citrus gel 🍷 Hitchen Lavender Citrus Gin & Mediterranean Tonic	
<b>Raspberry &amp; Hazelnut Mille-Feuille</b> v ve gf df	<b>£9.50</b>
praline cream, raspberry sorbet, lemon balm 🍷 Chateau Mingets Sauternes, France (vegan)	
<b>Whisky &amp; Chocolate Delice</b> v gf	<b>£9.95</b>
fior di latte ice cream, caramel, candied pecan nuts 🍷 Theakston's Old Peculiar, UK	

## 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, Portugal 🍷 Cranes Premium Apple Cider, Cambridgeshire

**3 Cheese Platter £11.95 • 5 Cheese Platter £15.95**

**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.