

Dessert Menu

Available Wednesday - Saturday Lunch & Evening
& Sunday Lunch

Homemade Desserts

Chef's Soufflé Of The Day v gf	£9.95
ice cream, homemade shortbread 🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain	
Spiced Rum Baba v	£9.50
poached plum, whipped lemon curd, Madagascan vanilla ice cream 🍷 Merlot Ruta 90, Colchagua Valley, Chile	
Espresso Crème Caramel v ve gf df	£9.25
vegan pistachio ice cream, cranberry and pistachio biscotti 🍷 Chateau Mingets Sauternes, France (vegan)	
Flourless Chocolate Cake v gf	£9.95
orange mascarpone cream, burnt orange (please note: contains ground almonds) 🍷 Chateau Ramon Monbazillac, France	
Chilled Apple Charlotte Royale	£9.50
Calvados anglaise, poached apple, crystallised walnuts, glazed meringue 🍷 Prosecco Bortolotti Superiore DOCG Valdobbiadene Brut NV, Italy	
Dark Chocolate Bavarois v	£9.25
poached cherries, cherry ice cream, chocolate sauce 🍷 Taylors 10 Year Old Tawny Port	

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 • Cheddar Gorge Cheddar • 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.