

Dessert Menu

Available Wednesday - Saturday Lunch & Evening
& Sunday Lunch

Homemade Desserts

Chef's Soufflé Of The Day v gf	£9.95
ice cream/sorbet to compliment, homemade shortbread 🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain	
Rhubarb & Custard Paris-Brest v	£9.75
almonds, rhubarb gel, rhubarb sorbet 🍷 Chateau Mingets Sauternes, France (vegan)	
Steamed Baked Apple Sponge Pudding v	£8.95
homemade vanilla custard, green apple sorbet 🍷 Prosecco Bortolotti Superiore DOCG Valdobbiadene Brut NV, Italy	
Glazed Lemon Tart v gf	£9.95
lemon curd, meringue, blueberry sorbet 🍷 Chateau Ramon Monbazillac, France 🍷 Limoncello	
Rich Chocolate Torte	£9.95
fior-de-latte ice cream, mixed nut cluster, boozy toffee sauce 🍷 Organic Merlot Paraiso Sur Emiliana, Chile 🍷 Taylors 10 Year Old Tawny Port	
Caramelised Banana Parfait v ve gf df	£9.95
coconut granola, chocolate sauce, vegan peanut ice cream 🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany	

Ice Creams & Sorbets

a selection of Noel's premium ice creams & sorbets are available upon request **gf 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/port, beer/cider or liqueur 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.