Homemade Desserts

Chef's Mixed Berry Soufflé v gf vanilla ice cream, homemade gluten free shortbread	£9.95
Peach & Custard Paris-Brest ∨ almonds, peach gel, peach sorbet	£9.75
Stout Sticky Toffee Pudding v black treacle toffee sauce, vanilla ice cream Taylors LBV Port P Impressionist Shiraz, South Eastern Australia	£9.50
Glazed Lemon Tart v gf lemon curd, meringue, blueberry sorbet	£9.95
Dark Chocolate Ganache popcorn, salted caramel, fior-de-latte ice cream P Organic Merlot Paraiso Sur Emiliana, Chile P Taylors 10 Year Old Tawny Port	£9.75
Caramelised Banana Parfait v ve gf df coconut granola, chocolate sauce, vegan peanut ice cream Riesling Trocken Ruppertsberger, Pfalz, Germany	£9.50

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 Tranes 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