

Dessert Menu

Available Wednesday - Saturday Lunch & Evening & Sunday Lunch

Homemade Desserts

Chef's Mixed Berry Soufflé v gf vanilla ice cream, homemade gluten free shortbread Cava Rosé Organic Masia Salat Penedes NV, Spain	£9.95
Blackberry & Almond Tart v gfa blackberry jam, chocolate stout ice cream Muscat de Beaumes-de-Venise France	£9.75
Plum Cheesecake port glazed plums, ginger parkin croûte Chateau Mingets Sauternes, France (vegan)	£9.30
Warm Spiced Apple Cake v vea gf dfa toffee sauce, vegan toasted almond ice cream Chateau Ramon Monbazillac, France	£9.25
Opera Cake v coffee ice cream, chocolate tuille Taylors 10 Year Old Tawny Port	£9.95
Caramelised Pear Granola Crumble v gf dfa homemade English custard Riesling Trocken Ruppertsberger, Pfalz, Germany	£9.25

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, 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