

Dessert Menu

Available Wednesday - Saturday Lunch & Evening
& Sunday Lunch

Homemade Desserts

Chef's Mixed Berry Soufflé v gf	£9.95
vanilla ice cream, homemade gluten free shortbread	
🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain	
 Blackberry & Almond Tart v gfa	£9.75
blackberry jam, chocolate stout ice cream	
🍷 Muscat de Beaumes-de-Venise France	
 Plum Cheesecake	£9.30
port glazed plums, ginger parkin croûte	
🍷 Chateau Mingets Sauternes, France (vegan)	
 Warm Spiced Apple Cake v vea gf dfa	£9.25
toffee sauce, vegan toasted almond ice cream	
🍷 Chateau Ramon Monbazillac, France	
 Opera Cake v	£9.95
coffee ice cream, chocolate tuille	
🍷 Taylors 10 Year Old Tawny Port	
 Caramelised Pear Granola Crumble v gf dfa	£9.25
homemade English custard	
🍷 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 £5.00 • 3 scoops £7.00

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 🍷 Cranes Premium Apple Cider, Cambridgeshire

3 Cheese Platter £11.95 • 5 Cheese Platter £16.95

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.

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Dessert Wine

Muscat de Beaumes-de-Venise France 2023	<i>glass (125 ml)</i>	£6.90
Chateau Ramon Monbazillac France 2021	<i>glass (125 ml)</i>	£6.80
Chateau Mingets Sauternes France 2019	<i>½ bottle</i>	£26.00
Botrytis Riesling Paulett Australia 2022	<i>50cl bottle</i>	£25.80

Port

Taylors LBV 2017/18	<i>½ bottle</i>	£27.00	<i>oversize glass (100ml)</i>	£7.75
Taylors Chip Dry			<i>oversize glass (100ml)</i>	£7.95
Taylors 10 Year Old Tawny			<i>oversize glass (100ml)</i>	£10.85
Quinta De Vargellas Vintage 2013			<i>oversize glass (100ml)</i>	£13.75
Fonseca Bin 27 finest reserve			<i>oversize glass (100ml)</i>	£8.00

Brandy

Hennessey VS	<i>glass (25ml)</i>	£4.30
Remy Martin VSOP	<i>glass (25ml)</i>	£5.30
Hine-Antique XO	<i>glass (25ml)</i>	£12.00
Remy Martin XO	<i>glass (25ml)</i>	£12.00
Janneau VSOP	<i>glass (25ml)</i>	£5.45
Calvados	<i>glass (25ml)</i>	£4.90

Coffee

Wooden Hill Coffee Company

Americano	£3.50	Latte	£3.80	Macchiato - double	£3.80
Flat White	£3.90	Espresso - single	£3.50	Mocha	£3.90
Cappuccino	£3.80	Espresso - double	£3.75	Liqueur Coffee	£8.25

Tea

Award winning Tea-Pigs

Everyday Brew	Earl Grey Strong
Mao Feng Green Tea	Chamomile Flowers
Super Fruit	Honeybush & Rooibos
Peppermint Leaves	(caffeine free)

all **£3.60**

Hot Chocolate

Zuma

Fairtrade Premium
Hot Chocolate
£4.00

