

Dessert Menu

Available Wednesday - Saturday Lunch & Evening
& Sunday Lunch

Homemade Desserts

Chef's Soufflé Of The Day v gf	£9.95
with matching accompaniments, homemade gluten free shortbread 🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain	
Dark Chocolate Marquise v	£9.95
hazelnut praline cream, lime crème fraiche, granola 🍷 Taylors 10 Year Old Tawny Port, Portugal	
Salted Caramel Fondant v	£9.95
crystalised stem ginger ice cream, pecan sable 🍷 Chateau Mingets Sauternes, France (vegan)	
Glazed Lime Crème Chiboust gf	£9.50
granny smith apple and lime salsa 🍷 Chateau Ramon Monbazillac, France	
Poached Rhubarb & Tonka Bean Panna Cotta v ve gf df	£9.50
lemon and poppy seed shortbread 🍷 Crémant de Bourgogne, Domaine du Prieuré NV France	
Dark Chocolate & Sea Salt Tart v gf	£9.95
crème fraiche sorbet 🍷 Muscat de Beaumes-de-Venise France	

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 12.5% 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> £6.95
Chateau Ramon Monbazillac France 2021		<i>glass (125 ml)</i> £6.95
Chateau Mingets Sauternes France 2019	<i>½ bottle</i> £27.00	<i>glass (125 ml)</i> £8.95
Botrytis Riesling Paulett Australia 2022	<i>50cl bottle</i> £26.00	

Port

Taylors LBV 2017/18	<i>½ bottle</i> £29.00	<i>oversize glass (100ml)</i> £8.60
Taylors Chip Dry		<i>oversize glass (100ml)</i> £8.50
Taylors 10 Year Old Tawny		<i>oversize glass (100ml)</i> £10.95
Quinta De Vargellas Vintage 2013		<i>oversize glass (100ml)</i> £13.95
Fonseca Bin 27 finest reserve		<i>oversize glass (100ml)</i> £8.50

Brandy

Hennessey VS	<i>glass (25ml)</i> £4.95
Remy Martin VSOP	<i>glass (25ml)</i> £6.95
Hine-Antique XO	<i>glass (25ml)</i> £12.50
Remy Martin XO	<i>glass (25ml)</i> £12.50
Janneau VSOP	<i>glass (25ml)</i> £5.95
Calvados - Louis de Lauriston	<i>glass (25ml)</i> £9.95

Coffee

Wooden Hill Coffee Company

Americano	£3.75	Latte	£3.95	Macchiato - double	£3.90
Flat White	£3.95	Espresso - single	£3.75	Mocha	£3.95
Cappuccino	£3.95	Espresso - double	£3.95	Liqueur Coffee	£8.95

Tea

Birchall award-winning & sustainable tea

Great Rift Breakfast Blend	Virunga Earl Grey
Great Rift Decaf	Chamomile Flowers
Mao Feng Green Tea	Lemongrass & Ginger
Peppermint Leaves	all £3.65

Hot Chocolate

Islands Chocolate

Ethical Cocoa Directly Sourced
Hot Chocolate
£4.00



Please be aware that vintages may vary from those listed subject to availability.
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