



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 Masia Salat NV, Spain (organic)*

Basque Cheesecake v gf £9.95

port glazed fig, port gel, almond tuille

🍷 *Taylors 10yr Old Tawny Oversize Glass (100ml)*

Dark Chocolate Crémeux gf £10.25

pecan praline, orange puree, crème fraîche sorbet

🍷 *Fonseca Bin 27 Oversize Glass (100ml)*

Red Wine Poached Pear v gf dfa £9.95

blackberry compote, crumble, vanilla ice cream

🍷 *Chateau Mignets Sauternes, France (125ml)*

Pineapple Upside Down Cake v ve gf df £9.50

pineapple jam, coconut sorbet

🍷 *Riesling Trocken Ruppertsberger, Pfalz, Germany*

Stout Sticky Toffee Pudding v gf dfa £9.95

treacle toffee sauce, salted caramel ice cream

🍷 *Muscat de Beaumes-de-Venise. France (125ml)*

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 • 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, UK*

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 or beer/cider 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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