

# DESSERTS

## **Chocolate Truffle and Hazelnut Torte with Honeycomb £6.90**

Served with Chantilly Cream and Strawberry Coulis

## **Raspberry Panna Cotta £6.90**

Softly set rich Cream made with fresh Vanilla Pods  
served with a Raspberry Compote

## **Spiced plum and pear crumble £6.90**

Topped with a Almond crumble served  
with Homemade Vanilla Custard or Cinnamon Ice Cream

## **Cambridge Burnt Crème Brûlée £6.90**

Vanilla Crème Brûlée served with Mixed Berries

*Wine match:* Tabalí Late Harvest Muscat, Chile £6.25

## **Chocolate Brownie £6.90**

Indulgent soft and sticky Fudge Brownie with  
Madagascar Vanilla Ice Cream & Hot Toffee Sauce

*Wine match:* Add a splash of Pedro Ximénez for £5.95

## **Ice Cream £6.90**

### **3 scoops of the following flavours:**

Madagascar Vanilla • Bitter Dark Chocolate  
Ferrero Rocher • Salted Caramel • Honeycomb

*Wine match:* Add a splash of Pedro Ximénez for £5.95

## **Sorbet £5.90**

Sicilian Lemon • Granny Smith • Key Lime

*Wine match:* Add a splash of Pedro Ximénez for £5.95

## **Cheeseboard £9.50**

A selection of British Cheeses to include: Melusine Goat's Cheese,  
Dorset Blue Vinny, Baronet Brie & Lambton and Jackson Cheddar  
served with Artisan Crackers, Caramelised Onion

*Wine match:* Krohn Colheita Port 1998, Portugal £6.95