



Desserts

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Baked Apples

Baked and pressed apples, blackberry sorbet, hazelnut granola and a hazelnut creme. 7

Chocolate Panna Cotta

Brandy truffle stuffed figs, honeycomb and frozen yoghurt. 7

Pear and Walnut Tarte Tatin

Caramelised walnuts and a candied stem ginger ice cream. 8

Banoffee Pie

Caramelised biscuit base, salted caramel and fresh banana topped with spiced rum cream, garnished with banana brûlée pieces and cinnamon sugar tuille. 8

Lemon Drizzle

Warm lemon sponge served with limoncello syrup and clotted cream. 7

The Cheeseboard

A selection of cheeses, accompanied with celery, grapes and biscuits and your choice of either sticky fig chutney or fresh chilli jam. 10

Affogato

Vanilla gelato served with a shot of hot espresso. 6

We have a dairy and gluten free dessert, also suitable for vegans, along with diabetic ice cream available. Please ask our staff for details.

Dessert Wines

Chapel Down Nectar 6

Sauternes 7

Cheeky glass of port

Taylors late bottled vintage (50cl) 6

10 year old Tawny (50cl) 8

Both our dessert wines and ports are available by the bottle.