



# Dessert Menu

## Desserts

### Strawberry Split

Vanilla iced parfait encased in strawberry gel, macerated strawberries, lavender syrup and bluebell hill honeycomb

£7.90

### Lemon Meringue Bombe

Lemon mousse and lemon curd, entombed in a white chocolate shell, on a crisp meringue base. Served with lemon gel, fresh raspberries and creme fraiche

£7.90

### Chocolate Brownie

Hazelnut chiboust, salt caramel and cappuccino ice cream

£6.90

### Matcha & Almond Cake

Poached pear, berry puree, dark chocolate, freeze dried raspberries, pistachio crumb and vanilla cream

£6.90

### The Cheeseboard

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

£9.90

**Affogato** Vanilla gelato served with a shot of hot espresso

£5.90

### Diabetic Vanilla Ice Cream

£5.90

We have a dairy and gluten free dessert also suitable for vegans, please ask our staff for details.

## Dessert Wines

also available by the bottle

Chapel Down Nectar

£5.90

Orange Muscat & Flora

£4.90

Sauternes

£6.90

## Cheeky glass of port

also available by the bottle

Taylors late bottled vintage (50cl)

£5.90

10 year old Tawny (50cl)

£7.90

'Service is discretionary but for tables of 10 or more 10% gratuity will be added to your bill.'