

The End

Warm Chocolate Cake pistachio and coca heart, silk pistachio crème quenelle of artisan ice cream 12

Apple Crumble Crème Brûlée apple crisp (available gf) 10

Lemon and Morello Cherries Curd Tartlet Italian meringue, cherry texture 9

Rhubarb and Stem Ginger Molten Brown Butter Sponge clotted cream, Warner's gin macerated rhubarb 9

Affogato Taywell vanilla ice cream drowned with a shot of hot espresso, your choice of Disaronno, Baileys or Frangelico and a complimenting crumb (*Frangelico only gluten free*) 10

Ice Cream & Sorbet (gf) Taywells - Paddock Wood

2 Scoops 5 3 Scoops 6.5

Ice Cream - Strawberry, Vanilla, Chocolate, Honeycomb / **Sorbet** – Mango, Raspberry, Passionfruit

Vegan and Diabetic Ice Cream available – please ask your server

Dessert Wine

Sauternes 6 Royal Tokaji Aszu 5 9

The Cheeseboard

Served with crackers, grapes, celery and your choice of either fig chutney or fresh chilli jam (available gf)

Two Cheeses 8 / Three Cheeses 11 / Four Cheeses 14

Kingcott Blue – Black Bomber – Golden Cross Goats Cheese – Baron Bigod Brie

Port

Taylors LBV 4

Taylors 10 year Tawny 6

Grahams 20 year Tawny 8