

Dessert

Lemon posset, poppy seed tuilles, fresh raspberries and raspberry coulis 'V'

Lemon and lime cheesecake with mixed berry coulis and crème Chantilly 'V'

A selection of homemade ice creams and sorbet, chocolate thins 'GF' 'V'

Flaming crème brûlée, shortbread and vanilla sugar 'V' 'GFA'

Warm chocolate brownie, chocolate sauce, vanilla ice cream, candied orange 'V'
(vegan and gluten free option available)

Hot apple, pear and ginger crumble, crème Anglaise

Vanilla panna cotta, strawberry granola and red wine poached pear 'GFA'

A selection of British cheese, served with homemade apple chutney, pickled celery,
homemade bread and assorted crackers 'GFA'

Any above dessert

6.75

Cheese

A selection of British cheese, served with Flick's quince jelly, pickled celery,
homemade bread and assorted crackers 'GFA'

Please ask for today's cheese selection

8.95

Cheese and Port our cheese selection, served with a glass of Taylors LBV ruby port

11.95

Dessert wine

Athemis Muscat of Samos, GREECE			50cl	37.00
<i>Very unique, complex, balanced and famous worldwide</i>	100ml	7.25		
Royal Tokaji 5 Puttonyos, HUNGARY			25cl	37.00
<i>Very famous, well balanced, fine acidity, clean, refreshing finish</i>				

A selection of coffees, liqueur coffees, teas and liqueurs are also available

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritants