

the
BARN

Dessert

Lemon posset, poppy seed tuiles, fresh raspberries and raspberry coulis 'V'
Lemon and lime cheesecake, raspberry coulis, candied lemon, crème Chantilly
A selection of homemade ice creams and sorbet, chocolate thins 'GF' 'V'
Flaming vanilla crème brûlée, short bread and vanilla sugar 'V'
Warm chocolate brownie, chocolate sauce, vanilla ice cream, candied orange 'V'
(vegan and gluten free option available)
Local strawberries with cream 'V' 'GF'
Hot rhubarb crumble, crème Anglaise, toffee ice cream, caramelised rhubarb 'V'

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

Very unique, complex, balanced and famous world wide



100ml 7.25

50cl 37.00

Royal Tokaji 5 Puttonyos, HUNGARY

Very famous, well balanced, fine acidity, clean, refreshing finish

25cl 37.00

**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