

*the*  
**BARN**

## Dessert

Lemon posset, poppy seed tuiles, fresh raspberries and raspberry coulis

Vanilla panna cotta, poached pear, almond granola 'GF'

Baked cheesecake, iced berries, hot white chocolate sauce 'V'

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

Double chocolate brownie, chocolate sauce and vanilla ice cream 'V'

Flaming vanilla crème brûlée, short bread and vanilla sugar 'V'

Warm Bramley apple crumble, crème anglaise

Vegan chocolate brownie, raspberry sorbet 'GF'

***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 36.00

Royal Tokaji 5 Puttonyos, HUNGARY

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

25cl 36.00

**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