

## Today's Homemade Desserts

Baked Egg Custard Tart, *fresh raspberries & raspberry sorbet* **£5.75**

Date & Ginger Sponge, *toffee sauce, chocolate soil, caramel ice cream* **£4.95**

Vanilla Panna Cotta, *strawberries, strawberry gel, oat crumble* **£4.95**

Lemon Curd, *lemon ice, lemon tuile, lemon tartlet, meringue* **£5.75**

Baked Blueberry Cheesecake, *macerated blueberries, crème fraiche* **£5.25**

Baked Apricot, *mascarpone, toasted almond, almond brittle* **£5.45**

Chocolate Brownie, *chocolate sauce, vanilla ice cream* **£5.25**

A Selection of Artisan British Cheeses, *homemade chutney, water biscuits*  
**£7.25**

Selection of Bluebell's Farm Ice Cream & Sorbets, *homemade tuile,*  
*(3 scoops)* **£4.25**

## Dessert Wine & Port

Errazuriz Late Harvest Sauvignon Blanc, *sweet white wine with*  
*pronounced floral & citrus aromas* **£3.80** 50ml

Taylor's LBV Reserve **£4.20** 50ml

Grant Burge 10-year-old Tawny **£5.20** 50ml

## Hot Beverages

Pot of tea **£2.55**

Pot of coffee **£2.50**

Americano **£2.30**

Selection of Floater Coffees **£5.45**

Latte **£2.80**

*Add syrup 50p (hazelnut, vanilla, caramel)*

Mocha **£2.80**

Hot chocolate **£2.80**

Cappuccino **£2.80**