



DESSERT & CHEESE MENU

DESSERTS

Chocolate Indulgence Ⓥ

chocolate Baileys mousse, tempered chocolate disc,
Jaconde sponge, white chocolate macaroon £6.50

Bramley Apple Samosa Ⓥ

Blackberry compote, cinnamon ice cream,
chocolate soil £6.00

Jam Roly Poly

custard two ways, warm strawberry jam £6.00

Chocolate Melt-In-The-Middle Pudding Ⓥ

milk ice cream, honeycomb shards
(please allow 15 minutes) £6.50

Rice Pudding Soufflé Ⓥ GF

Blood orange syrup, blood orange segments £6.50

Trio of Mini Classics Ⓥ

Chocolate Baileys mousse, apple crumble, rice
pudding

1 for £3.00, 2 for £5.00, 3 for £6.50

Our own seasonal churned ice creams and sorbets

3 scoops, £6.00

Ⓥ VEGETARIAN GF GLUTEN FREE

FOOD ALLERGIES: Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of our team who may be able to help you make an alternative choice.



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CHEESES

Selection of British cheeses, biscuits, quince
jelly, grapes, walnuts
3 for £7.00 or 6 for £9.00

Barkham Blue

a rich blue taste with a melt in the mouth flavour

Isle of Wight Soft

a pasteurised soft cheese that ripens with time

Lyburn Gold

a semi-hard cheese with a creamy smooth texture

Rosary Goats Cheese

a soft fresh cheese made with vegetarian rennet

Isle of Wight Blue

a relatively mild blue

Somerset Brie

a classic soft cheese

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