

**Desserts**

**‘Rhubarb and custard’ – 10**

Rhubarb and custard crème brulee – V (553kcal)

**Cheese Board – 14**

Selection of 3 artisan British cheeses, crackers, homemade chutney – V (530kcal)

**Delice – 11**

Dark chocolate delice, sesame tuille, ginger ice cream – V (598kcal)

**‘Apple Pie’ – 10**

Vanilla and tarragon sauce – V (520kcal)

**Ice Cream – 7.5**

Selection of sorbets and ice cream – Ve\* (235kcal)

**Sticky Toffee Pudding – 9**

Butterscotch sauce, clotted cream ice cream – V (775kcal)

**Eton Mess – 9**

Fennel meringue, raspberry sorbet V (545kcal)

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*Sweet & Fortified Wine*  
*All served in 75ml measures*

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***Banyuls Rimage, M. Chapoutier, Languaedoc, France - £12.50***

100% Grenache, a mix of black fruit and red berries on the nose with a touch of cocoa.

***Pedro Ximinez, San Emillio, Jerez, Spain - £8***

Made from sun-dried grapes, the toffee, molasses and raisin flavours combine with a silky smooth texture. Perfect when poured over vanilla ice cream!

***Chatsworth Muscat of Alexandria - 12.50***

Made with Muscat grapes grown in the greenhouse at Chatsworth, notes of honey and peach

***Tawny Port 10 year, Grahams, Douro - £8.5***

Oak cask aged for 10 years enhances the already beautiful fig & honey notes.

***Late Bottle Vintage Port, Grahams, Porto - £7***

Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with cheese