

## DESSERTS

### CRÈME BRÛLÉE

*blueberries & honeycomb*

£6

### VANILLA CHEESECAKE

*blood orange jelly & sorbet*

£7

### APPLE "CRUMBLE" SOUFLÉ

*crème anglaise & vanilla ice cream*

£7

*Please allow 10 minutes.*

### PANNA COTTA

*Prosecco poached rhubarb & meringue*

£6

### CHOCOLATE BOMBE

*hazelnut semifreddo & salted caramel sauce*

£7

### ICE CREAM

*vanilla / dark chocolate / salted caramel*

£6

### SORBET

*raspberry / passion fruit / lemon*

£6

### SELECTION OF CHEESE

*Isle of Mull Cheddar, Roquefort Papillon & Delice de Cremier with quince jelly, honeycomb & oatcakes*

£9

### PETIT FOURS

£5

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### *Dessert Wine*

#### SAUTERNES (70ml)

*Petit Védrines, Bordeaux, France, 2013*

£4

#### MOSCATO D'ASTI (125ml)

*Contero, Piedmont, NW Italy, 2016*

£5

*If you have an allergy or dietary requirement please keep us informed.*