

# DESSERT & CHEESE MENU

## DESSERT

<b>Pannacotta</b>	d-sd
<i>Strawberries, basil &amp; lemon</i>	
<b>Pineapple parcels</b> ✓	
<i>Mango sorbet, mint leaves &amp; pomegranate molasses</i>	
<b>Chocolate pistachio semifreddo</b> V	d-e-g-n-sd
<i>Raspberry &amp; gin coulis, caramel pretzel</i>	
<b>Rhubarb &amp; frangipane tart</b>	d-e-g-sd
<i>Chantilly cream</i>	
<b>Italian gelato ice cream</b> V	d-n-s
<i>Choose 3 scoops from: hazelnut, espresso, chocolate, vanilla or pistachio</i>	
<b>Sorbets</b> ✓	g-n-sd
<i>Choose 3 scoops from: mango, raspberry or lemon sorbet (lactose-free)</i>	
<i>(Wafer accompaniment for the gelato &amp; sorbet contains nuts)</i>	
<b>All desserts</b>	9

## CHEESE

<b>Nottinghamshire blue stilton</b> V	d
<i>Smooth creamy &amp; open textured. The cheese is buttery &amp; complex with a slightly spicy long finish</i>	
<b>Baron Bigod brie</b>	d
<i>Stunning brie-style cheese with rich, full earthy flavor &amp; a lingering finish</i>	
<b>Mrs. Temples Wells Alpine</b> V	d
<i>Semi-hard cheese has nutty undertones &amp; a subtle irresistible sweetness</i>	
<b>Walsingham</b> V	d
<i>Artisan pasteurised cow's milk cheese. The cheese is pressed &amp; matured with a crumbly texture</i>	
<i>Served with biscuits, apple &amp; grapes</i>	
<b>Two Cheese 8   Three Cheese 9.50 (supplement 2)   Four Cheese 10.50 (supplement 3)</b>	

## PORT & DIGESTIVI

Amalfi Limoncello	4.7	Grappa	4.6
Sandeman Port 20 Year Old Tawny 50ml	7.5	Sandeman Ruby port 50ml	6
Grappa d'aglianico	4.6	<i>Measures 25ML unless otherwise stated</i>	

### Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts | |s soya | sd sulphur dioxide | se sesame seeds  
we are unable to guarantee a 100% nut-free preparation environment