

## *Can We Recommend Our Cheese Selection Before Dessert? (Savoury Before Sweet)*

### **Cheese Course**

Vintage Lincolnshire Poacher  
Loxleys Walnut & Ale Cake, Mirabelle Plum Puree, Local Honey

**£10.95** [2,4,7,10,11]

Cheese is enjoyed at its best when accompanied by a glass of

**Taylor Vintage Port (50ml) £6.15**

### **Desserts**

#### **Crème Caramel**

Amaretto Biscuit, Candied Orange £9.95 [2,4,7,10]

#### **'Black Forest' Pavlova**

Sour Morello Cherries, Valrhona Chocolate Mousse, Cherry Sorbet,  
Chocolate Shavings £10.50 [4,7,14]

#### **'Tiramisu Sundae'**

Whipped Mascarpone, Coffee Ice Cream, Date Sponge,  
Coffee & Amaretto Syrup, Dark Chocolate £9.95 [2,4,7,10,14]

#### **Loxleys Sticky Toffee Pudding**

Rum Butterscotch Sauce, Clotted Cream Ice Cream £9.95 [2, 4, 7,14]

#### **Pimms Jelly**

Mint Meringues, Candied Lemon, Cucumber Sorbet £9.95 (Gluten & Dairy Free)

#### **Deconstructed Madagascan Vanilla & Strawberry Cheesecake**

Macerated Strawberries, Pistachio & Hazelnut Praline £9.95 [10, 11] 

#### **Classic Affogato**

Vanilla Ice Cream, Amaretto Biscuit, Illy Coffee Espresso,  
Topped with your choice of Liqueur £8.50 [2, 4, 6, 7, 10, 11, 13, 14]

### **Selection of Teas & Coffee** Please ask for our selection

### **Dessert Wines**

Luis Felipe Edwards 'Late Harvest' Viognier, 37.5cl Chile

**50ml glass £5.80      37.5cl bottle £34.40**

Domaine des Forges Coteaux du Layon, 50cl, Bordeaux, France

**50ml glass £6.30      50cl bottle £42.10**

**ALLERGY INDEX-** 1 CELERY, 2 CEREALS (GLUTEN), 3 SHELLFISH, 4 EGGS, 5 FISH, 6 LUPIN, 7 MILK, 8 MOLLUSCS,  
9 MUSTARD, 10 NUTS, 11 PEANUTS, 12 SESAME SEEDS, 13 SOYA, 14 SULPHUR DIOXIDE



Vegan friendly. All food is prepared in an environment that contains nuts and nut traces. Please inform a member of staff of any allergies. Gluten-, Dairy- and Gluten & Dairy-Free Menus available on request.