



SAMPLE DESSERT MENU

(Changed Daily)

Sauternes Macerated Summer Berries Au Gratin (Su,M,E,So,G) white chocolate crumb, mint infused lemon curd	£8.00
Cherry & Almond Iced Parfait (G,M,E,N) sage sable, cheese mousse	£8.00
Apricot and Basil Financier (M,E,G,N) apple gel, orange texture	£8.00
Sussex Banoffee Pie (M,E,G,N)	£8.00
Gateaux Saint Marc (G,M,E,N) vanilla, chocolate & almond, Graham cracker crumble	£8.00
Passion Fruit Creamaux (G,M,E,N,So) pain de Geres, pink grapefruit sorbet	£8.00
Selection of Fine Cheeses (Su,M) fig, walnut & cranberry bread, apricot chutney, celery, apple	£10.50

Cornish Yarg

Semi-hard cow's milk cheese made in Cornwall. Wrapped in Nettle leaves, forming an edible, mouldy rind. Creamy soft texture, with the Nettle leaves changing the acidity on the outside of the cheese.

Oxford Blue

Semi hard, smooth creamy English cows milk blue with a good mellow depth of flavour created by the owner of the Oxford Cheese Company in the mid 1990s

Wigmore

A semi-soft cheese made from unpasteurised ewe's milk with a vegetarian rennet. A complex & fruity richness, hand-made washed curd cheese, a method of cheese making used widely across Europe.

Reblichone

A soft French cheese made in the Alpine region of Savoy from raw cow's milk. It has its own Appellation d'Origine Contrôlée - designation – unpasturised.



A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian