



## Terrace Menu

### *Desserts*

<b>Dark Chocolate Marquise</b> (G,D,E,So) orange gel	£8.00
<b>Warm Bramley Apple &amp; Cinnamon Tart Tatin</b> (G,D,E) apricot ice cream	£8.00
<b>Pear Tonka Bean &amp; Walnut Torte</b> (G,D,E,N,So) cream cheese mousse	£8.00
<b>Honey Caramel Panna Cotta</b> (D,E,SD,So) mango compote, fig jam, spiced ganache	£8.00
<b>Spiced Plum Entremets Cake</b> (G,D,E,N,P) vanilla crème sauce	£8.00

### *Selection of Fine Cheeses* £10.50

Served with fig, walnut & cranberry bread, apricot chutney, celery & apple (G,D,E,N,So,SD,M)

#### *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.

#### *Sussex Blue* (Vg)

An award winning artisan cheese made by Alsop & Walker on their farm in Mayfield, East Sussex. A smooth & creamy hard cheese with small blue veins and a natural rind. Pasteurised & vegetarian.

#### *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 – unpasteurised.



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 suffer from 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 D - dairy E – egg F -fish G - gluten GF - gluten free L - lupin M – milk Mo - molluscs  
Mu - mustard N - nuts P - peanuts Se - sesame Sh – Shellfish So - soya SD - sulphur dioxides Vg – vegan V – vegetarian

\*can be adapted to gluten free