

## Desserts

<b>Selection of homemade ice-creams &amp; sorbets</b>	£4.95
<b>The Fox</b> strawberry Eton mess	£6.95
<b>Peach &amp; vanilla cheesecake</b> , peach schnapps jelly, roasted peach puree & raspberry sorbet	£7.50
<b>Coconut &amp; passionfruit choux bun</b> , white chocolate parfait	£7.50
<b>Matcha</b> , black berry, white chocolate aero tiramisu	£7.95
<b>Chocolate fondant</b> , pistachio ice cream & cherry compote <i>(Please allow for a 10 minute cooking time)</i>	£8.95

**Selection of British & Welsh cheeses**, poppy seed biscuits & rosemary crackers £8.95

***Ribblesdale Superior Goat** – Modern, farmhouse style cheese. Sought after for its fresh, delicate flavour.*

***Cornish Yarg Garlic** – Handmade cheese created from a traditional 17<sup>th</sup> century recipe, with a delicate mushroomy taste. Wrapped in edible nettle and garlic leaves.*

***Cambridge Blue** – Mellow, creamy and incredibly moreish cheese. As it matures it becomes soft and creamy with a beautiful blue vein.*

***Somerset Brie Small** – Modern, creamery, soft white cheese. A best-selling British soft cheese that has a 'set custard' texture unique to its climate and production.*

### Coffee

Americano	£2.20
Macchiato	£1.75
Espresso	£2.00
Double Espresso	£2.30
Cappuccino	£2.60
Latte	£2.60
Mocha	£2.60
Hot Chocolate	£2.60
Liqueur Coffees <i>from</i>	£6.00

### Tea

English Breakfast	£2.30
Earl Grey	£2.30
Peppermint	£2.30
Camomile	£2.30
Lemon & Ginger	£2.30
Cranberry & Raspberry	£2.30
Pure Green	£2.30