

## **Desserts**

Selection of homemade ice-creams & sorbets	£4.95		
The Fox strawberry Eton mess	£6.95		
<b>Peach &amp; vanilla cheesecake</b> , peach schnapps jelly, roasted peach puree & raspberry sorbet	£7.50		
Egg custard tart, chocolate sorbet & caramel hazelnut	£7.50		
Matcha, kirsch cherry, white chocolate aero tiramisu	£7.95		
Mirror glazed chocolate mousse, milk ice cream, mango, honeycomb & chocolate soil	£8.50		
Selection of British & Welsh cheeses, poppy seed biscuits & rosemary crackers	£8.95		
<b>Ribblesdale Superior Goat</b> – 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		Tea	
Americano	£2.20	English Breakfast	£2.30
Espresso	£2.30	Earl Grey	£2.30
Cappuccino	£2.60	Peppermint	£2.30
Latte	£2.60	Camomile	£2.30
Mocha	£2.60	Lemon & Ginger	£2.30
Hot Chocolate	£2.60	Cranberry & Raspberry	£2.30
Liqueur Coffees from	£5.50	Pure Green	£2.30