

Fox & Goose

All desserts are freshly made by our in-house pastry Chef

Mini Puds

for the smaller appetite 4.25

Lemon Posset:

with a shortbread Biscuit

Caramel Panna Cotta:

hazelnut brittle

Banoffee Baked Alaska 6.75
salted caramel toffee popcorn

Raspberry & Mascarpone Crème Brûlée 6.50
shortbread biscuit

Mint Chocolate Crispy Torte 6.50
chocolate crumb & mascarpone cream

Strawberry Pavlova 6.25
topped with chantilly cream

Gluten Free Chocolate Brownie 6.50
vanilla ice cream

Handmade Ice-Cream

2 Scoops 4.25 *add an extra scoop 1.00*

Mint Choc Chip – Vanilla Bean – Strawberry

Belgian Chocolate – English Toffee

Turkish Delight – Banana – Ginger – Pistachio

White Chocolate – Clotted Cream

Raspberry Sorbet – Mango Sorbet

Lemon Sorbet – Passionfruit Sorbet

Blood Orange Sorbet

Cheese Platter

Black Bomber, Garlic & Herb Boursin, Waterloo

Brie, Clawson's Blue Stilton

with Gluten Free Bread, Grapes & Chutney 8.50

Cheese to share? Add an extra cheese £1.75

After Dinner

	<i>50ml</i>
Baileys Chocolate Luxe	4.95
Rubis Chocolate Wine	3.50
Noval 10yr Tawny Port	3.20

	<i>125ml</i>
Domaine L'Ermitage Le Muscat	5.75
Muscat de Beaumes	6.25

Moscato D'asti

*served chilled, perfect accompaniment
to our Vanilla Panna Cotta 3.95*

Coffee

BakeHouse Barista Beans

Americano	2.50
Cappuccino	2.75
Flat White	2.95
Latte	2.75

Add syrup 0.50

Vanilla, Hazelnut, Almond, Caramel

Espresso	2.20
Double Espresso	2.75
Add a liqueur	2.00

Deluxe Hot Chocolate 3.20

Hot Chocolate - Mint Choc Hot Choc

Tea Selection 2.75

English Breakfast

Earl Grey, Chamomile, Green,

Peppermint, Jasmine, Spiced Chai,

Pomegranate, Decaf Tea

Please advise us of any allergies *before*
placing your order

F & G

**Gluten Free
Pudding Menu**
