DAMSON & WILDE

Gluten Free

Desserts

Chocolate brownie, salted butter caramel ice cream (v)	9.00
Raspberry & pistachio parfit (v)	9.00
Sticky toffee pudding, caramel, honeycomb, vanilla ice cream (v)	9.00
Lemon drizzle cake, lemon sorbet (v)	9.00
3 scoops of The Saffron Ice Cream Co ice cream or sorbet Strawberry Vanilla Chocolate Salted butter caramel ice cream (v) Sherbert Lemon Elderflower sorbet Raspberry sorbet (ve)	
Affogato (v)	5.50
Baron Bigod, crackers, pickled walnut	11.00
Drinks	

Rhubarb & Custard	12.00	Tiramisu	12.00
Licor 43, Suffolk rhubarb gin, lemon juice, sugar syrup, egg white		Kahlua, Disaronno, maple syrup, chocolate, double cream	
Irish Coffee	8.50	Baileys Latte	8.50
Jameson whiskey, americano, brown sugar, cream		Baileys, double espresso, milk	
Viña Indomita, 'Nostros' Late Harvest Gewürztraminer /Sauvignon Blanc	6.00	Niepoort 'Ruby Dum', Port Blend	7.50

100ml

Beautifully golden in colour & reminiscent of honey this delicately sweet wine. Aromas of white peach, white tea leaves & lychee whilst the palate is clean, bright with a candied lemon peel.

Casablanca, Chile, 2024, 12%

Bright, bold, and full of mischief with juicy red fruit and a devil-may-care attitude. Unusually bright and ready for drinking now, this is best served by itself after a meal or indeed with cheese and cigars.

100ml

Douro, Portugal, NV, 19.5%

Chocs

Selection of truffles 5.00