

DAMSON & WILDE

BRASSERIE & BAR

Desserts

Chocolate cremeux, hazelnut cream, shortbread (v) 9.00

Strawberry clafoutis, strawberry ice cream (v) 9.00

Vanilla creme brulee, shortbread (v) 9.00

Affogato, pistachio biscotti (v) 6.00

3 Scoops of The Saffron Ice Cream Co ice cream or sorbet 9.00

Vanilla | Chocolate | Strawberry | Espresso coffee bean ice cream (v)

Sherbet lemon | apple | raspberry sorbet (ve)

Keens cheddar, Baron Bigod, Suffolk blue,
Stokes fig chutney, crackers (v) 12.00

Drinks

Rhubarb & Custard 12.00

Licor 43, Suffolk distillery rhubarb gin, lemon juice, sugar syrup, egg white

Tiramisu 12.00

Kahlua, disaranno, maple syrup, chocolate, double cream, lady finger

Irish Coffee 8.50

Jameson whiskey, americano, brown sugar, double cream

Baileys Latte 8.50

Baileys, double espresso, steamed milk

Domaine des Baumard, Coteaux du Layon, Chenin Blanc, Loire Valley,
France, 2023 11.5% 100ml 9.70

Niepoort 'Ruby Dum' Port Blend, Douro, Portugal, NV, 19.5%, 100ml 7.50

v (vegetarian) ve (vegan) gf (gluten ingredient free)

If you have any specific dietary requirements or require allergy information, please ask a team member.

Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 10% service charge will be added to your bill.

CARD & CONTACTLESS PAYMENTS ONLY