

DAMSON & WILDE

BRASSERIE & BAR

Desserts

Vanilla creme brulee, shortbread (v) 9.00

Strawberry eton mess (v) 9.00

Chocolate cremeux, hazelnut cream, shortbread (v) 9.00

Passionfruit bavaois, coconut granola (gf) 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 (v)

Sherbet lemon | apple | raspberry sorbet (ve)

Sparkenhoe red Leicester, Perl las, Suffolk brie

Stokes fig chutney, crackers (v) 12.50

Drinks

Rhubarb & Custard 13.00

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

Tiramisu 13.00

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