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## DESSERTS

<b>CHEF T'S HOUSE-MADE DARK CHOCOLATE AND SEA SALT TRUFFLES</b> (MK/S/V) .....	5.5
<b>DUKE OF CAMBRIDGE TART</b> (G/MK/E/SP) candied citrus, brown sugar tart and clotted cream .....	9.5
<b>CAMBRIDGE BURNT CREAM</b> (E/MK/V) what the French call crème brûlée .....	10
<b>ICE CREAM SUNDAE</b> (G/E/S/P/N/MK/V/VE*) ask a team member for the menu .....	2 scoops 7.5/3 scoops 10
<b>STRAWBERRIES AND CREAM CHOUX BUN</b> (G/E/S/MK) stuffed with white and berry chocolate .....	10
<b>DARK CHOCOLATE MOUSSE WITH FRESH RASPBERRIES</b> (G/E/S/MK/SP) served in a brandy snap .....	10

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## SAVOURY (PLEASE TURN OVER FOR THE PORT)

<b>BRITISH CHEESE SELECTION</b> (MK/CY/G/SS/SP/V) Bix soft, Cerney Ash, Westcombe Cheddar, Young Buck Blue with crisp bread, crackers, grapes & radish .....	16
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SPECIAL DIETARY REQUIREMENTS - V - Suitable for vegetarians | VE - Suitable for vegans |  
VE\* - Dish can be amended to be suitable for vegans. Please ask for our full allergen menu.

ALLERGENS - Dishes that contain any of the 14 named allergens are marked with the following abbreviations: G - Gluten |  
C - Crustaceans | E - Eggs | F - Fish | M - Molluscs | S - Soybeans/Soya | P - Peanuts | N - Nuts | MK - Milk/Dairy | CY - Celery |  
MD - Mustard | SS - Sesame Seeds | SP - Sulphites | L - Lupin

Please do ask for a manager should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes. A discretionary service charge of 12.5% will be added to your bill. Menu may change depending on seasonality. VAT included.

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## DESSERT WINE

75ML/BOTTLE

### 2015 SAUTERNES, CHÂTEAU LAVILLE

Bordeaux, France (375ml Bottle) ..... 10/48

### 2017 'CORDON CUT' RIESLING, MOUNT HORROCKS

Eden Valley, Australia (375ml Bottle) ..... 11/55

### 2009 VIN SANTO DI CARMIGNANO, CAPEZZANA

Tuscany, Italy (375ml Bottle) ..... 16.5/80

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## SHERRY

### NV PEDRO XIMÉNEZ 'EL CANDADO', VALDESPINO

(375ml Bottle) ..... 5.5/30

### NV GONZÁLEZ BYASS SOLERA 1847 DULCE CREAM

(750ml Bottle) ..... 5.5/48

### TIO PEPE PALOMINO FINO SHERRY

(750ml Bottle) ..... 6/58

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## PORT

### 2013 QUINTA DO INFANTADO LBV

(750ml Bottle) ..... 4.5/45

### SANDEMAN, 10-YEAR-OLD TAWNY

(750ml Bottle) ..... 7/60

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