



# DESSERTS

## Chocolate Delice

rum & raisin ice cream, candied fruit & nuts **10** **N** **G**

## Winter Eton Mess

berry compote, orange, whipped cream, meringue **9** **N** **V** **G**

## Fig & Clementine Panna Cotta

honeycomb **9**

## Sticky Toffee Pudding

salted caramel sauce, honeycomb,  
vanilla ice cream **9** **V**

## Luxury Ice Cream

two scoops of vanilla, strawberry, chocolate  
or salted caramel fudge **8** **G**

add chocolate sauce **1.5**

(ask your server for vegan options)

## Artisan Cheeseboard

salted grapes, quince jelly, Fudge's crackers **13** **G**

(see our blackboard for today's cheeses)

**Too full for a dessert?  
Check out our cocktail menu**

Executive Chef Alex Perkins



**V** = vegetarian   **N** = contains nuts   **G** = gluten free   **G** = available as gluten free, please ask your server

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.

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