

# THE WOODSPEEN

## DESSERTS

˘Rhubarb and Custard˘

Baked vanilla custard flan, Yorkshire rhubarb compote  
vanilla ice cream £15

*Verduzzo Friulano, Friuli Colli Orientali, Friuli Venezia Giulia, Italy 2021 £8*

White chocolate and yogurt mousse, pumpkin seed salted oats  
blood orange sorbet £15

*Coteaux du Layon, Saint Aubin Les Varennes, Domaine Alexandre Cady, Loire Valley 2021 £11*

Ortega baba, macerated strawberries, lime Chantilly, sorrel sorbet £16

*Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England £7*

Dark chocolate fondant, caramelised white chocolate

Woodspeen orange marmalade, thyme, cocoa nib tuile, orange and vanilla ripple £15

*Recioto della Valpolicella, Brolo delle Giare, Tezza, Veneto, Italy 2017 £13*

Selection of artisanal cheeses, homemade compote

pickles biscuit £16

*Fonseca 10 Years Old Tawny, Douro, Portugal £8*

## FOR TWO TO SHARE

Apple tarte tatin

vanilla ice cream and custard £30

*Royal Tokaji, 5 Puttonyos Aszu, Tokaji-Hegyalja, Hungary 2017 £19*

Tea or Coffee £5

*Please let us know if you have any dietary requirements or intolerance.*

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