

# SPRING DESSERTS

# **DE:SSERT**

Carrot & Ginger Cake, Blueberry Jam Ice Cream	£6.50
Chocolate Tart, Maple Oats, Salted Caramel (VE)	£6.50
Affogato (Darkwoods Espresso, PX Sherry)	£6.50
Peanut Butter Panna Cotta, Macerated Strawberries,	£6.50

# from THE DAIRY

## Choose any 3 for £11.00 or try all 5 for £16.00

#### Delice de Bourgogne, France

A decadent, triple cream cheese from the Champagne region – a Define favourite!

#### Kirkham's Lancashire, England

Best known for its inimitable crumbly-yet-creamy texture, it boasts a bright, full flavour finished off by a light, yoghurty tang.

## Monte Enebro, Spain

Velvety pasteurised goat's cheese with hints of mushroom and a distinct piquancy from the penicillin rind.

## Cashel Blue, Ireland

A delicious, easy-eating blue – smooth and rich with a satisfyingly buttery texture.

### Gruyère, Switzerland

This outstanding Alpine cheese has a silky texture but with satisfyingly crunchy crystals – it is both sweet and savoury, with floral and fruity notes.

Hagrid: 5 GF = GLUTEN FREE GFO = GF OPTION

Recommended

dishes per person:

Hungry: 3 Hangry: 4

Ve = VEGAN V = VEGETARIAN DF = DAIRY FREE

N = CONTAINS NUTS

Please ask a member of staff for full details of allergen information.

Please note that a discretionary service charge of 10% will be added to the bill

