

Dinner A la Carte - Desserts 2 courses £24.95 / 3 courses £29.95

Passion 64, Belgian chocolate mousse, passion fruit gel, Earl Grey milk chocolate ice cream

Frozen, mixed nut nougatine iced parfait, coffee ice cream

Burnt, ginger crème brûlée, spiced quinoa sablé

Tipsy Berries, berries in vodka syrup, cherry financier, lemon sorbet, glass of Prosecco (**£5.00 supplement**)

Churche's Mansion Ice Cream Parlour, homemade ice creams and sorbets served in a caramel sesame basket

Ask your server for the available flavours

Selection of Locally Sourced Cheeses (**£3.00 supplement for 3 / £5.00 supplement for 5**)

Quince jelly, homemade chutney, walnuts, celery and artisan crackers

Ask your server for the available cheese selection

Petit Fours Maison, (**£3.50 supplement**)

To Indulge

Chateau Les Mingets Sauternes Dessert Wine 75ml £6.50

Concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, all balanced by good acidity

Graham's Fine White Port 50ml £4.00

The Fine White is a slightly sweeter blend than the Extra Dry. This is achieved by fermenting the grape must for a slightly shorter time to preserve the natural sugars in the fruit. Served chilled

Graham's Tawny Port 50ml £4.50

The Tawny is a very fine Graham's Aged Tawny. Matured for an average of seven to nine years in seasoned oak casks, this is Graham's Master Blender's personal interpretation of a fine, old, wood-mature fortified wine

Graham's Late Bottled Vintage Port 50ml £5.00

Deep red colour. Lovely aromas of eucalyptus, fresh mint and Gum cistus. Very rich and full-bodied on the palate, packed with layers of red fruit flavours balanced by peppery tannins

Nectar Pedro Ximénez Sherry 50ml £5.50

A bottle of sweet Pedro Ximénez sherry from Gonzalez Byass. Very much a dessert sherry (though it's tasty on its own)