

THE WOODSPEEN

DESSERTS

“Vanilla custard”

Elderflower lemon plums, beurre noisette hobnob biscuit and yoghurt £14
Chenin Blanc, Noble Late Harvest, Joostenberg Estate, Paarl, South Africa 2021 £11

“White chocolate peach melba”

Poached peach, caramelised white chocolate cremeux
raspberry sorbet £14

Coteaux du Layon, 1er Cru Chaume, Domaine Alexandre Cady, Loire Valley 2022 £13

Ortega baba, macerated strawberries, lime Chantilly, sorrel sorbet £15
Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England £7

“Pina Colada”

Dark chocolate fondant, coconut sorbet and tuille, pineapple and malibu caviar £15
Recioto della Valpolicella, Brolo delle Giare, Tezza, Veneto, Italy 2017 £13

Selection of artisanal cheeses, homemade compote
Pickles, biscuits £16

Fonseca 10 Years Old Tawny, Douro, Portugal £8

FOR TWO TO SHARE

Apple tarte tatin

vanilla ice cream, fudge, vanilla custard £29

Château Sigalas Rabaud, 1er Cru Classé, Suaternes, Bordeaux, France 2009 £18

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.*