

# Desserts

Sticky toffee pudding with English butter toffee ice cream	£7
Chocolate delice, infused winter berries, mixed berry ice cream	£7
White chocolate panna cotta, dark chocolate sponge, burnt orange and clementine sorbet	£7
Passion fruit & vanilla cheesecake with grapefruit sorbet	£7
Rice pudding, macerated strawberries and wild strawberry ice cream	£7
Selection of ice creams	£5.50
Cheese Board – Brie, Stilton and Lincolnshire Poacher, seasonal chutney, biscuits & toasted wholegrain	£8.75
Tasting plate of Muse desserts	£15

## *Drinks to enjoy with your dessert!*

75ml glass Taylors LBV Port	£6
100ml glass Muscat de Frontignan	£4.95
100ml glass Red Muscat	£4.95
50ml Pedro Ximenez Sherry	£4.95
50ml Kin Toffee Vodka served over ice	£5.95

Please note Allergen menu available upon request  
An optional gratuity of 10% will be added to all tables of 6 or more adults. All tips are fully and fairly distributed to all staff members.