

# **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 Suduiraut 1er Cru Classé, Sauternes,  
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.*