

The
Wild Fig
What's for Afters

@ 5.50

chefs cambridge cream

creamy vanilla set custard - caramelised demerara crumb (v / gf)

...

our luxurious chocolate brownie

with a hazelnut and raisin coating - vanilla bean ice cream (v / gf)

...

the ultimate almond cake

with an amaretto flavoured custard - crushed toasted almonds (v)

...

the wild fig fruit salad

apple soured wild berries - refreshing elderflower sorbet (ve / gf)

...

biscoff cheesecake

marmalade and mascarpone - biscoff cookie crumble base (v)

...

please note: we have vegan vanilla ice cream also available (ve, gf)

...

british cheeses @ 3.50 extra

comes with artisan biscuits - homemade fruit chutney - grapes in honey

kick ass cheddar ... by popular demand - a truly wonderful cheddar (v)

garstang white ... who needs french brie when you can have this beauty (v)

harrogate blue ... a classy blue made from happy yorkshire cows milk (v)

TREATS

chocolate almond cocktail

a rich combination of chocolate liqueur and amaretto
shaken (not stirred) - crushed ice and fresh cream
8.00

mr blacks cold presse martini

the finest coffee liqueur - a shot of espresso
a splash of licor 43 - caramel essence - served chilled
8.00

blackberry alexander

a blend of berry liqueurs - madagascan vanilla
hint of honey - brandy and whipped cream
8.00

COFFEE

a complex but utterly desirable blend of 3 types of
coffee beans - perfect for any time of day

fresh coffee

with either whipped cream or warm frothy milk
2.75

licor 43 coffee

this stunning vanilla liqueur, coffee, whipped cream
4.75

TEAS & INFUSIONS

choose from our range of speciality
teas and infusions

peppermint - earl grey - assam - pure green
2.75

Please Note: (v) vegetarian (ve) vegan (gf) either is or can be made gluten free. Please mention when ordering