Dessert Menu

Autumn 2025

Served 27th September – 27th November

Desserts

£13	Pear Poached Pear, Vanilla Charlotte, Salted Caramel Ice Cream
£13	Chocolate Dark Chocolate and Bailey's Fondant, Blood Orange Sorbet (V)
£13	Pecan Pecan Mille-Feuille, Maple Ice Cream (N) (V)
£13	Brûlée Honey Crème Brûlée, Gingerbread, Lemon Sorbet (V)
£18	Cheese Board – Selection of 5 5 English Cheeses, Chutney, Quince Jelly, Fudges Biscuits, Grapes (V*)
£12	Cheese Board – Selection of 3 3 English Cheeses, Chutney, Quince Jelly, Fudges Biscuits, Grapes (V*)
	Dessert wine – 100ml glass
£10	Muscat de Beaumes de Venise, France
£12	Château Laville, Sauternes, France, 2019
£18	Vin Santo Barbi, Italy
£27	Recioto della Valpolicella, Bertani, Italy, 2012
£30	Inniskillin, "Gold" Niagara Vidal Icewine, Canada
	Port – 75ml glass
£6	Quinta do Crasto LBV 2011
8£	Grahams 10yo Tawny
£12.50	Taylors 20yo Tawny
£8.45	Coffee and Chocolate Truffles (V)

Cheese Board Menu

Autumn 2025

Comté

France – Cows – Unpasteurised
Firm Texture, Nutty, Slightly Sweet & Creamy Flavour

Pont L'eveque

France – Cows – Unpasteurised Soft Texture, Creamy, Slightly Nutty, Washed Rind

White Lake Tor

Somerset – Goats – Unpasteurised (V) Compressed Texture, Lemony Flavours, Ash Rind

Wookey Hole Cheddar

Somerset – Cows – Pasteurised (V) Hard Texture, Rich, Tangy, Nutty Matured In Wookey Hole Caves

Beenleigh Blue

Devon – Sheeps – Pasteurised (V) Crumbly Texture, Soft Blue Veined

(N) Contains Nuts (V) Vegetarian (VE) Vegan

(*) On Request

Berwick Lodge is an inclusive environment, and as such every effort is made to accommodate allergies, intolerances and preferences. Before ordering, please refer to our separate 'Menu information: allergies, intolerances and dietary preferences' sheet.

Please note, a discretionary 12.5% service charge will be added to your final bill. This is shared proportionally amongst all Berwick Lodge staff.

