Dessert Menu

Winter 2026

Served 1st January – 23rd March

Desserts

£13	Apple
	White Chocolate & Cinnamon Mousse, Apple Centre, Maple
	Ice Cream

£13 Chocolate

Chocolate & Malt Tart, Chocolate Soil, Mascarpone Ice Cream (V)

£13 Panna Cotta

Coconut & Mango Panna Cotta, Pineapple, Passionfruit Sorbet (VE)

£13 Paris Brest

£10

Choux Pastry, Hazelnut Mousse, Vanilla Ice Cream (N) (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

£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

Muscat de Beaumes de Venise, France

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

Winter 2026

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.

