

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**

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

£18 **Cheese Board – Selection of 5**

5 Cheeses, Chutney, Quince Jelly, Fudges Biscuits, Grapes (V*)

£12 **Cheese Board – Selection of 3**

3 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

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.

