



Desserts

Baked espresso cheesecake, rum & cherries **GF V** £8

Chocolate cardamom tart, orange caramel, milk ice cream **V** £10.5

Sticky treacle & ginger cake, vanilla custard, candied walnuts **V N** £8

Affogato, vanilla ice cream & espresso **GF V VGA** £6

Autumn pavlova -

caramelised meringue, blackberries, figs, lemon curd & vanilla ice cream **GF VG** £9

East Anglian cheese board -

Baron Bigod, Binham Blue & Suffolk Gold, pear chutney, grapes & rye cracker **V** £15

Ice Creams £3 per scoop

finest vanilla pod **V** | strawberries & cream **V** | traditional chocolate **V**

salted butter caramel **V** | Summerdown Farm mint choc **V** | vegan vanilla **VG**

Sorbets £3 per scoop

sherbet lemon **VG** | Cammas Hall raspberry **VG** | Cammas Hall blackcurrant **VG**

We source our ice creams and sorbets from our friends at Saffron Ice Cream Company. Based on a family farm in the historic town of Saffron Walden, they passionately produce creamy dairy ice cream and refreshing sorbet by hand everyday, producing in small batches to ensure superior quality and consistency

Hot Drinks

English Breakfast £3.4 | Camomile £3.4 | Earl Grey £3.4 | Mint £3.4 | Green £3.4

Flat White £3.9 | Americano £3.4 | Latte £3.9 | Espresso £2.7

Cappuccino £4 | Macchiato £2.9 | Hot Chocolate £3.9 | Mocha £4 | Iced Coffee £4

All available decaffeinated and with whole, almond or oat milk

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill