

Cheese Courses

Barkham Blue Soufflé, Pickled Grapes, Candied Walnuts (v)- \pounds 10

Selection of British Cheeses for One

Choose One Piece of Cheese (v)- £6.5

Barkham Blue

Baron Bigod

Heckfield Cheddar

Desserts

Chocolate Fondant, Honeycomb, Devonshire Cream Ice Cream(v) - £10 Sticky Toffee Pudding, Salted Caramel Ice Cream (v) (ve^*) - £8 Lemon & Strawberry Tart, Limoncello Granita (18+) - £10 White Chocolate & Hazelnut Tiramisu (v) (18+) - £ 10 Strawberry Baked Alaska (v) - £10

Dessert Wine

	50ml	½ Bottle
Oremus Tokaji Late Harvest, Hungary	$\pounds7$	\pounds 52
Chateau La Fleur d'Or, Sauternes, France	$\mathcal{L}6$	£40
Buitenverwachting 1969 Muscat, S.Africa	$\mathcal{L}6$	£40
Delgado Zuleta, Pedro Ximenez, Jerez, Spain	$\pounds 4.25$	£29.5
Finca Antigua, Moscatel Dulce, Spain	$\pounds 4.25$	£29.5

Espresso Martini - £10	Janneau VSOP Armagnac - £4.45
Jameson's Irish Coffee - £6.50	Tesseron Lot 90. XO Cognac - £9
White Russian - \pounds 12	Hennessey XO - £15

(v) Vegetarian || (ve) Vegan || *Gluten Free or Gluten Free option available

Please let us know if you have any dietary requirements or allergens, or if you require information on any ingredients used in our dishes.

We add a discretionary 12.5% service charge to bookings of 6 people and above.

Kitchen Opening Times: Monday to Friday 12pm to 2.30pm & 6pm to 9pm

Saturday 12pm to 230pm & 530pm to 9pm / Sunday 12pm to 4pm

Reservations: 01628 634468 or email: reservations@thebelgianarms.com

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