



# Dessert Menu



*Chocolate and Berry Brownie* | £6.25

Vanilla Ice Cream (GF)

*Plum & Almond Tarte Tatin* |£6.50

Vanilla ice cream

*Classic Crème Brulee* | £6.25

*Legstraps Autumn Mess* |£7.00

Blackberries, orange curd, meringue, Chantilly cream (VG)

*Baileys & White Chocolate Semi-Freddo* |£7.00

Honeycomb, caramel sauce (V)

*Selection of Ice Creams & Sorbets*

2 scoops £3.50, 3 scoops £4.50

Rum & raisin, hazelnut, vanilla, strawberry, chocolate

Sorbets: raspberry, mango, lemon ,apple (VGA) (GFA)

*Perk up*, coffee or tea & small pudding |£5.00 (GF)



**Choose from a selection of British Artisan Cheeses. Served with biscuits, frozen grapes and piccalilli**

(Please look at back for TASTER NOTES )P.T.O

## Teas & Coffee

Americano £2.25 | Latte £2.65 | Cappucino £2.50 | Flat White £2.25 | Liqueur Floater £1.80+Spirit

Espresso £1.75 | Double Espresso £2.25 | Selection of Teas £2.25 | Espresso Martini £7.75

## Port, Sherry & Liqueurs

Barros special reserve £3.00 | Harvey's Bristol Cream £3.50 | Tio Pepe £4.20 | Baileys £3.10

Baileys Chocolate Orange £3.00 | Grand Marnier £3.60 | Amaretto £3.10 | Limonchello £3.50

## Dessert Wine

Banyuls Gerard Bertrand 100ml £5.00 | Moscato d asti 125ml £5.50 | Orange Muscat 100ml £6.00





## Cheeseboards

*Choose from a selection of British Artisan Cheeses.*

Served with biscuits, grapes and chutney (V)

Single Cheese £4.50 | Three Cheeses £7.50 | Five Cheeses £12.50

## Taster notes

### Driftwood

Bagborough Farm; Somerset | Pasteurised | Goat | Soft | Vegetarian | Made by Peter Humphries at White Lake Cheeses in Somerset, Driftwood is a fantastic example of a goats' milk cheese.

### The Duke

Cote Hill Farm; Lincolnshire | Unpasteurised | Cow | Blue | This Regal cheese is an exquisite cultured blue with complex flavours which develops a soft blue natural rind and a golden interior with dashes of royal blue.' The Duke' is creamy, sweet and salty with a delicious peppery finish.

### Sparkenhoe Vintage Red Leicester

Market Bosworth; Leicestershire | Unpasteurised | Cow | Hard | The only unpasteurised farmhouse Red Leicester made in the world. This is the Vintage profile which has been aged for 18 months to develop its strong, pow...

### Westcombe Cheddar

Evercreech; Somerset | Unpasteurised | Cow | Hard | Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate.

### Baron Bigod

Fen Farm Dairy; Bungay; Suffolk | Unpasteurised | Cow | Soft | A unctuous raw milk cheese. The taste is hugely complex and masterfully balanced. Traditional Artisan Brie flavours are prominent such as rich cream and butter, but accented by the hint of earthy button mushrooms and pan roasted parsnips.

GF - Gluten Free

GFA - Gluten Free Available

V - Vegetarian

VG - Vegan

VGA - Vegan Option Available

