

DESSERTS

LIMONCELLO CRÈME BRÛLÉE

mint infused shortbread biscuit

£6.00 **V**

RHUBARB CHEESECAKE

rhubarb compote

£6.00

WARM STICKY TOFFEE PUDDING

Madagascan vanilla ice-cream

£6.00 **V**

TRIPLE CHOCOLATE BROWNIE

maple & walnut ice cream, maple syrup

£6.50 **V**

STRAWBERRY & RASPBERRY MULLE FULLE

Chantilly cream

£7.00 **V**

RICH VEGAN CHOCOLATE & RASPBERRY MOUSSE

coconut cream

£6.50 **VE**

BRAMLEY APPLE & CHERRY CRUMBLE

vanilla custard

£6.50 **V**

SNUGBURY'S ICE-CREAM

choose from: real strawberry, Dutch chocolate, honeycomb,

vanilla, mint chocolate chip, coconut, English toffee,

lemon sorbet, raspberry sorbet, mango sorbet

3 scoops £5.50 1 scoop £3.00

AFFOGATO

espresso, vanilla ice-cream & Amaretto shot

£5.00 **V**

DESSERT WINE

STELLA ORGANICS 'HEAVEN ON EARTH'

A delicious sweet wine made with sun dried Muscat grapes by Stellar Organic Fair Trade winery. Great with cheese as well as pudding

50ml glass **£3.50** bottle **£20.00**

No
226

CHEESE BOARD

Our cheeseboard is truly world class. All of the cheeses presented have been awarded a Super Gold medal achieving best in their category. They have been selected from over 3500 entries in the World Cheese Awards 2018/2019

Served with savoury biscuits, grapes, quince jelly & spiced fruit chutney
£8.00

GODMINSTER ORGANIC OAK SMOKED CHEDDAR

Rich & smooth creamy oak smoked Cheddar, organically made, matured for 12 months & smoked over sustainably sourced oak chippings in Bruton, Somerset

VP

CELTIC PROMISE

Multi award winning, raw-milk washed-rind cheese made by John Savage-Onstwedder on his organic family farm in the Teifi valley, Wales. It has a delicate buttery texture & a distinctively pungent aroma. It is washed with cider twice a week for seven weeks to develop a moist pink rind

VUnP

INGLEWHITE BUFFALO

Bursting with flavour, it has a smooth, creamy texture, produced from the herd of water buffalo at Park Head Farm, Preston. It is matured for at least 6 months, bound in muslin cloth & coated in butter to seal in the flavour

VP

CORNISH BLUE

A truly artisan hand made cheese, produced from milk supplied by the Stansfield's family farm on the edge of Bodmin Moor near Liskeard in Cornwall. It is a vegetarian, pasteurised, cows' milk cheese which is dry salted by hand before being left to mature for 12 to 14 weeks. Its flavour is mild & creamy, with a dense texture & buttery richness

VP

PORT



50ml

QUINTA DE LA ROSA RUBY

£4.00

QUINTA DE LA ROSA LBV

£5.50

Please advise your server about any allergens or special dietary requirements

V VEGETARIAN **VE** VEGAN **P** PASTURISED **UNP** UNPASTURISED