

Dessert Menu

Apple & Rhubarb Crumble, Honey Custard, Ginger Ice Cream **£7.50**

Prune & Armagnac Tart, Clotted Cream Ice Cream **£7.00**

Dark Chocolate Delice, Raspberries, Cocoa Wafer **£7.25**

Burnt English Cream, Sable Biscuit **£7.50**

Red Wine Poached Pear, Honeycomb, Vanilla Meringue,
Salted Caramel Ice Cream **£7.00**

Blood Orange Parfait, Sesame Wafer, Orange Sorbet,
Poached Clementine **£7.50**

Selection of Ice Creams & Sorbet

Cheese Menu 3 Cheese £8.50 Each Additional Cheese £1.50

Served with Grapes, Celery, Fruit Chutney and Water Biscuits.

Hereford Hop

A full fat hard cheese made from cows milk coated with toasted hops

Baby Yarg

Creamy and soft nettle wrapped cows milk cheese, crumbly texture in the middle

Smoked Applewood

A firm textured cheese, smooth and creamy with a distinct smoky flavour

Cornish Brie

A rich brie style cheese, white rind, yellow in colour with a creamy texture
made from cows milk

Tuxford & Tebbutt Stilton

An English cheese with distinctive blue veining. Made from pasteurized milk
to make it rich and creamy

Chefs Guest Cheese

Dessert Menu

Apple & Rhubarb Crumble, Honey Custard, Ginger Ice Cream **£7.50**

Prune & Armagnac Tart, Clotted Cream Ice Cream **£7.00**

Dark Chocolate Delice, Raspberries, Cocoa Wafer **£7.25**

Burnt English Cream, Sable Biscuit **£7.50**

Red Wine Poached Pear, Honeycomb, Vanilla Meringue,
Salted Caramel Ice Cream **£7.00**

Blood Orange Parfait, Sesame Wafer, Orange Sorbet,
Poached Clementine **£7.50**

Selection of Ice Creams & Sorbet

Cheese Menu 3 Cheese £8.50 Each Additional Cheese £1.50

Served with Grapes, Celery, Fruit Chutney and Water Biscuits.

Hereford Hop

A full fat hard cheese made from cows milk coated with toasted hops

Baby Yarg

Creamy and soft nettle wrapped cows milk cheese, crumbly texture in the middle

Smoked Applewood

A firm textured cheese, smooth and creamy with a distinct smoky flavour

Cornish Brie

A rich brie style cheese, white rind, yellow in colour with a creamy texture
made from cows milk

Tuxford & Tebbutt Stilton

An English cheese with distinctive blue veining. Made from pasteurized milk
to make it rich and creamy

Chefs Guest Cheese