

DESSERTS

**CLASSIC BREAD & BUTTER PUDDING**

vanilla custard

£6.00 **V**

**AWARD WINNING RICH TRIPLE CHOCOLATE BROWNIE**

cookie dough ice-cream

£6.50 **V**

**VANILLA CRÈME BRÛLÉE**

brandy poached mixed berries

£6.50 **V**

**WARM STICKY TOFFEE PUDDING**

Madagascan vanilla ice-cream

£6.00 **V**

**APPLE, PLUM & HAZELNUT CRUMBLE**

vanilla custard

£6.50 **V**

**RICH DARK CHOCOLATE GANACHE**

pistachio nut ice-cream, praline

£6.50 **V**

**BLACKCURRANT VEGAN 'CHEESECAKE'**

raspberry sorbet

£6.00 **VE**

**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.<sup>50</sup>** bottle **£20.<sup>00</sup>**

No  
26

## 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

**VP**