

DESSERTS

BRAMLEY APPLE, PLUM & HAZELNUT CRUMBLE
proper custard
£6.00

AWARD WINNING RICH TRIPLE CHOCOLATE BROWNIE
cookie dough ice-cream
£6.50

VANILLA CRÈME BRÛLÉE
cinnamon straws
£6.00

WARM TREACLE TART
Madagascan vanilla ice-cream
£6.50

BLACKBERRY PARFAIT
honeycomb, citrus sponge
£6.50

PASSIONFRUIT CHEESECAKE
mango sorbet
£6.00

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

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
26

CHEESE BOARD

Our cheeseboard is truly world class. All of the cheeses presented have been awarded a Super Gold medal and therefore are in the top 16 best cheeses in the world. They have been selected from over 3000 entries in the World Cheese Awards 2017/2018

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

MONTGOMERY'S EXTRA MATURE CHEDDAR NUMBER 9

A true traditional unpasteurised West Country Farmhouse Cheddar with a protected designated origin. Produced using the milk of Montgomery's herd of Friesian cows in Somerset. It has deep, rich nutty flavours & often a blue vein that develops as it matures

REBLOCHON PDO NUMBER 10

Reblochon AOC is a semi-soft, washed-rind & smear-ripened cheese originating from the mountains of Haute-Savoie in France. The cheese was decreed as an A.O.C. cheese in 1958 & therefore is subject to follow strict rules and regulations. Lightly pressed & made with full-cream unpasteurised milk. It is mild with fruity, nutty and earthy flavours

HARROGATE BLUE NUMBER 11

Made with milk from Yorkshire cows, Harrogate Blue is soft, luxuriously creamy & blue-veined, delivering a mellow blue flavour with a hint of pepper to finish

MONTAGNOLO AFFINE NUMBER 16

This creamy mild, soft, blue cheese is made using pasteurised cow's milk in the Bavaria region of Germany. It has won many medals including the prestigious supreme champion at the World Cheese Awards in 2013

PORT

QUINTA DE LA ROSA RUBY



50^{ml}

£4.⁰⁰

QUINTA DE LA ROSA LBV

£5.⁵⁰



Please advise your server about any allergens or special dietary requirements