



Desserts

- Limoncello cheesecake, candied lemon £8
- Strawberry & vanilla shortcake sundae £8
- Ginger sponge, rum caramel sauce, rum “n” raisin ice cream £8
- Treacle tart, clotted cream (df/vg available) £8.5
- White chocolate pannacotta, roasted figs, apricots & peaches £8.5
- Triple chocolate cookie ice cream sandwich £9
- Affogato, vanilla ice cream and double espresso (gf, df/decaf available) £4.50
- Cheeseboard, choose from 3 or 5 cheeses £12/£16 (please turn over)

Bennett's Farmhouse ice cream

Strawberry
Mint choc chip
Honeycomb
Morello cherry
Honey & ginger
Banoffee

Double choc chip
Salted Caramel
Madagascar Vanilla
Rum ‘n’ Raisin

Sorbet: mango, raspberry, lemon
(df)

£1.50 per scoop
All gluten free & vegetarian
Sorbetes gluten free & vegan

Pudding wine, port, stickies & liqueur

	50ml	125ml.	Bottle
• ROC ruby port	£4.50	£9.50	£30
• Taylor's first estate ruby port	£5.0	£10.00	£40
• Les Garonnelles Sauternes	£4.90	£9	£25 (375ml)
• Homemade raspberrry gin liqueur	£5		
• Thunder toffee vodka	£5		
• Kahlua	£5		
• Cointreau	£5.5		
• Tia Maria	£5.5		
• Disaronno Amaretto	£6		
• Baileys	£6		
• Drambuie	£6		
• Courvoisier VS	£7.5		
• Hennessy VS	£9.5		
• Remy Martin Champagne Cognac 1738	£12		



British & Continental cheeses

Served with homemade chutney & quince membrillo, fruit cake, celery and biscuits. Suitable for vegetarians

Our cheeseboards are generous and perfect for sharing

- **Normandy Brie (France)**
Emanating notes of rich, fresh cream topped with tones of earthy, button mushrooms, Normandie Brie's thick, fluffy rind provides a pleasant bite.
 - **Moyden's Wrekin blue**
The Funky One – The rustic natural rind encompasses the unctuous cheese inside. Mottled with blue streaks and pockets, the smoky blue piquancy has a mineral like full flavour.
 - **Moyden's Wrekin white**
Matured for a minimum of 3 months, usually longer to ensure its taste develops with age. This cheese is smooth and creamy and dotted with eyelets. It has a nutty flavour yet fruity aroma
 - **Moyden's smoked Newport 1665**
This cheese is smooth and buttery but tastes light, mellow and sweet. What makes this cheese just so special is that the whole wheel is cold smoked over oak chips at Morgan's Country Butchers and Smokey. The result is a cheese with a lightly oak smoked flavour that lifts it.
 - **Taw Valley Extra Mature Cheddar**
From the Taw Valley creamery, impressively full-flavoured. Matured for a minimum for 18 months
 - **Shropshire Blue**
Firm blue cheese that has a deep orange- brown rind, sharp strong flavour and a slightly spicy aroma. It is slightly sourer, but sharper, than Stilton and generally creamier. A hint of nutty caramel sweetness behind the spicy blue tang.
- Colston Bassett Stilton PDO**
Regarded as one of the best traditionally made, naturally crusted Stiltons in the country, this cheese is mature, with good blueing and rich, deep, herbaceous flavours that linger on the palate.

3 Cheeses £12 --- 5 Cheeses £16