



## Desserts

- Crumble of the day & proper custard £8
- Ginger sponge, rum caramel sauce, rum 'n' raisin ice cream £8
- Blackforest Cheesecake, chocolate, berries & nuts £8
- Toasted coconut rice pudding, brulee top, hedgerow jam £8.5
- White chocolate & cranberry cookie ice cream sandwich £9
- Affogato, vanilla ice cream and double espresso (decaf available) £4.5  
(add a shot of liquor below for £3)

Cheseboard served with crackers & accompliment - choose from 3 or 5 cheeses  
£12.5/£16.5 (please turn overr)

### Bennett's Farmhouse ice cream

- |                |                    |
|----------------|--------------------|
| Strawberry     | Double choc chip   |
| Mint choc chip | Salted Caramel     |
| Honeycomb      | Madagascan Vanilla |
| Morello cherry | Rum 'n' Raisin     |
| Honey & ginger |                    |

**Sorbet:** mango, raspberry, lemon

£1.50 per scoop

All gluten free & vegetarian

Sorbets gluten free & vegan

### Dessert Wine & Port

	50ml	125ml	Bottle
ROC ruby port	£4.5	£9.5	£30
Taylor's first estate ruby port	£5	£10	£40
Croft Pink Port	£5	£10	£27 (500ml)
Les Garonnelles Sauternes	£4.9	£9	£25 (375ml)

### Homemade Gin Liqueur

	50ml
Rapsberry gin liqueur	£5
Rhubarb & Ginger gin liqueur	£5
Elderflower gin liqueur	£5
Sloe gin liqueur	£5

### Brandy & Whiskey

	25ml	50ml
Courvoisier VS	£5	£7.5
Hennessy VS	£7	£9.5
Remy Martin Cognac Fine Champayne	£8	£12

### Traditional Liqueurs

	25ml	50ml
Thunder toffee vodka	£4	£6
Frangelico	£4	£6
Kahlua	£4	£6
Cointreau	£4	£5.5
Tia Maria	£4	£5.5
Disaronno Amaretto	£4.5	£6
Limoncello	£4	£6
Baileys	£4	£6
Drambuie	£5	£7.5
Stones Ginger Wine		£4



## British & Continental Cheeses

Served with homemade chutney, fruit cake & grapes, 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.

3 Cheeses £12.5 --- 5 Cheeses £16.5