December 2025 Menu
Wi-Fi : #Beagle123

Sweets

- Affogato, vanilla ice cream and double espresso £4.5
(add a shot of liquor below for £3)
- Traditional homemade plum pudding, Cognac sauce £8.5
- White chocolate creme brûleé, cranberry & cinnamon biscuit £8
- Lemon curd & limoncello tiramisu £8.5
- Candied orange baklava, chocolate, orange & ginger ice cream £8.5
- Peanut butter Blondie, salted caramel ice cream & caramel sauce £8.5

Farmhouse ice cream

- Strawberry
- Honeycomb choc swirl
- Amaretti & cherries
- Banana & Butterscotch
- Honey & ginger
- Double chocolate
- Salted Caramel
- Madagascan Vanilla
- Rum 'n' Raisin
- Chocolate, orange & ginger
- Sorbet: mango, raspberry, lemon

£1.75 per scoop
All gluten free & vegetarian
Sorbets gluten free & vegan

Mini versions of our blondie, créme brûlée, crumble & tiramisu for smaller appetites! £5

British & Continental Cheeses

- **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.

- **Belton Red Fox**

An aged Red Leicestershire with a cunningly unexpected crunch, leaves the palate with a lingering flavour and deshire for more.

- **Colston Bassett Stilton**

Gentler, sweeter and more balanced than a tpyical blue cheese, it boasts a creamy, buttery paste pierced with the delicate blue veining characteristic of a Stilton.

- **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.

- **Wensleydale with Cranberrries**

A creamy, crumbly, and full-of-flavour cheese carefully combined with deliciously juicy cranberries.

Dessert Wine & Port

	50ml	125ml
• ROC ruby port	£4.5	£9.5
• Taylor's first estate ruby port	£5	£10
• Croft Pink Port	£5	£10
• Les Garonnelles Sauternes	£4.9	£9

Brandy & Whiskey

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

Homemade Gin Liqueur

	50ml
• Rapspberry gin liqueur	£5
• Rhubarb & Ginger gin liqueur	£5
• Elderflower gin liqueur	£5
• Sloe gin liqueur	£5

Cheeseboards
Served with homemade chutney, fruit cake, celery and biscuits.
3 Cheeses £12.5
5 Cheeses £16.5

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.