



## Desserts

Vanilla Crème brûlée, shortbread 5.50

Sticky toffee pudding, butterscotch sauce  
cream or vanilla ice cream (or both) 5.50

Baked white chocolate & bramble cheesecake 5.50

Thyme roasted plum & fig, amaretto ice cream 6.25

Warm chocolate fondant with devon clotted cream  
(allow 15-20 mins cooking time ) 5.50

### ICE CREAMS & FRUIT SORBETS

From Farmhouse Ice cream, Over Langshaw,

Ice-cream 3.50

Vanilla - or - Coffee & chestnut

Sorbet 4.00

Apple & rowan berry - or - Victoria plum & almond

### SELECTION OF CHEESE

Red onion & tomato chutney, oatcakes,  
pumpkin seed & cranberry crisp bread

**Rachel**, Somerset - semi-hard, sweet and nutty goats milk cheese

**Smoked Barweys**, Ayrshire, Scotland - hard smoked cheese, pasteurised cows' milk

**Fromage de Langres**, Champagne, France - complex, soft, washed rind cheese,  
pasteurised cows' milk

**Hebridean Blue**, Isle of Mull, Scotland, creamy & strong, unpasteurised cows' milk

**Connage Gouda**, Ardesier, Scotland - semi-hard, mild & sweet, pasteurised cows' milk,  
matured for 3 months

Three for 8.75

Five for 12.25

Selection of LIQUEUR COFFEES for 6.50

### PUDDING WINES

**Pedro Ximenez Dessert Sherry, Spain** 50 ml **3.20**

**Trentham Estate Noble Taminga 2006 Australia** half btl **17.50** , 125ml **6.15**

**Sauternes, Chateau La Chartreuse 2005 Bordeaux France** half btl **25.50**, 125ml **9.75**

**Chateau Tirecul La Graviere, Cuvee Madame 2001 France** (50cl) **77.00**

**Recioto Della Valpolicella, Tomassi Vigneto Fiorato 2005 Italy** half btl **28.50**