

BLACK CHERRY CRÈME BRULEE, HOMEMADE SHORTBREAD £7.95 ~

MARbled WHITE & DARK CHOCOLATE BROWNIE, DARK CHOCOLATE
SAUCE & VANILLA ICE CREAM £7.95 ~

WINTERBERRY & APPLE CRUMBLE, VANILLA CUSTARD £7.75 ~

ZESTY LEMON CURD & VANILLA CHEESECAKE, VANILLA ICE CREAM £7.95

LUXURY BEECHDEAN ICE CREAMS AND SORBETS £7.50 ~

Choose one, two or three scoops - Vanilla, chocolate, strawberries and cream, caramel,
pistachio, rum & raisin, lemon, mango, raspberry, cassis

DESSERT WINES

Chateau Ramon Monbazillac, France

50ml £5.00 Bottle £28.00

Vin Santo di Montepulciano Crociani, Italy

50ml £5.30 Bottle £30.00

PORT

Cockburn Fine Ruby £3.80

Taylor's LBV Port £3.80

FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO OUR STAFF
ABOUT YOUR REQUIREMENTS

~ WE CAN ADAPT THESE DESSERTS TO BE
GLUTEN FREE

AFTER DINNER BEVERAGES

English Breakfast Tea £3.40

Selection of Herbal Teas £3.40

Americano £3.40

Flat White £3.60

Cappucino £3.60

Latte £3.60

Espresso £3.40

Double Espresso £3.60

Machiato £3.50

Liqueur Floater £7.95

Hot Chocolate £3.75



SPECIALITY LOCAL & ENGLISH CHEESE & BISCUITS

£12.95 ~

TRUFFLYN GOAT'S CHEESE A soft pasteurised goat's cheese which is round in shape with a dry rind and flecks of ash. It is smooth and pasty and beautifully balanced. The truffle flavour is subtly integrated with the rich cheese and has a zesty acidity.

BATH SOFT An organic soft Brie like cheese made by Graham Padfield in Somerset with pasteurised cow's milk, using an old recipe dating back to the 18th century.

As a mould ripened cheese it has a mild, slightly mushroomy flavour with a creamy yellow colour which is supple and will give slightly to finger pressure.

A pleasant alternative to Brie or Camembert, Bath Soft is a nicely presented organic cheese with a wax seal. It is ideal for introducing people to soft, white mould cheeses.

LONGMAN'S ENGLISH MATURE CHEDDAR Close and firm in texture, yet mellow in character and quality, it is rich with a tendency to melt in the mouth, the flavour full and fine. Yeovil, South Somerset.

HARROGATE BLUE Harrogate Blue is a soft, luxuriously creamy blue veined cheese, coloured with Annatto to give it an individual colour, delivering a mellow blue flavour without an overpowering acidic taste. The continental style blue cheese is handmade in small batches on the Bell family farm in Thirsk. A new addition to the Shepherd's Purse range that won gold at the Global Cheese Awards, 2012.