

# DESSERT & CHEESE MENU

## DESSERT

### Pannacotta

*Gin poached rhubarb & honeycomb caramel* d-sd

### Sticky toffee pudding

*Carmel sauce & vanillia ice cream* d-e-g-n-s

### Chocolate mousse V

*Chocolate soil, pretzel crunch, orange segment* d-e-g-n-s-sd

### Mille-feuille

*Crispy puff pastry, Bergamot tea, pear & white chocolate mousse* d-e-g

### Italian gelato ice cream V

*Choose 3 scoops from: hazelnut, espresso, chocolate, vanilla or pistachio* d-n-s

### Sorbets V

*Choose 3 scoops from: mango, raspberry or lemon sorbet (lactose-free)* g-n-sd

*(Wafer accompaniment for the gelato & sorbet contains nuts)* d-g-n-s

**All desserts** 9

## CHEESE

### Beenleigh Blue (UK) V

*Thin-rind, unpressed soft blue cheese made from pasteurised ewe's milk* d

### Perl Wen (UK) V

*One of Wales best cheeses, a unique cross between a traditional Brie & a Caerphilly, pasteurised cow's milk* d

### Coolea from Cork (IR) V

*Gouda-like texture, sweet, caramel flavour, cow's milk pasteurised* d

### Norfolk Tawney (UK) V

*Award winning semi-soft raw milk cheese, the surface of which is beer-washed with a strong Norfolk ale* d

*Served with biscuits, apple & grapes* g

**Two Cheese 8 | Three Cheese 9.50 (supplement 2) | Four Cheese 10.50 (supplement 3)**

## PORT & DIGESTIVI

Amalfi Limoncello 4.7 Grappa 4.6

Sandeman Port 20 Year Old Tawny 50ml 7.5 Sandeman Ruby port 50ml 6

Grappa d'aglianico 4.6 *Measures 25ML unless otherwise stated*

### Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts | |s soya | sd sulphur dioxide | se sesame seeds  
we are unable to guarantee a 100% nut-free preparation environment