


# Dessert & Cheese Menu

## Dessert

Pannacotta	D-SD
Served with poached William pear in cinnamon syrup	
Lifehouse Tiramisu	E-D-G-SD-S
Homemade with Mama's Recipe	
Chocolate Orange Vegan Tart 	SD-N-S-G
Served with raspberry sorbet	
Sticky Toffee Pudding	D-E-G-N
Served with vanilla ice cream - (may contain stone from dates)	
Italian Gelato Ice Cream V	E-D-N-SD-G
Choose 3 scoops from:	
Hazelnut	D-S-N
Espresso Martini	D-VODKA 5%
Chocolate	D-S
Vanilla	D-ALCOHOL 35%
Pistachio	D-S-N
Sorbetti Sorbets	N-SD-G
Choose 3 scoops of Mango, raspberry or lemon Sorbet (lactose free) V	
<i>(Wafer accompaniment for the Gelato and Sorbet contains nuts)</i>	
	N

**All desserts £8.00**

## Cheese

Served with biscuits, apple and grapes

Beenleigh Blue (UK) V	D
Thin rinded, unpressed soft blue cheese made from pasteurised ewe's milk	
Perl Wen (UK) V	D
One of Wales best cheeses, a unique cross between a traditional brie and a Caerphilly, pasteurised cow's milk	
Coolea from Cork (IR) V	D
Gouda like texture, sweet, caramel flavour cow's milk pasteurised	
Pitchfork Somerset Cheddar (UK)	D
A brand new Artisan Somerset Cheddar made by Todd and Maugan Trethowan, just seven miles from Cheddar Gorge. Moist and succulent in texture, it is full-flavoured with a hint of tropical fruit.	

**Two Cheese 8.00 - Three Cheese 9.50 (supplement 2.00) - Four Cheese 10.50 (supplement 3.00)**

## Port & Digestivi 25ml

Amalfi Limoncello	4.70
Sandeman old tawny port 20 years old	6.00
Grappa d'aglianico	4.60
Amaretto Lazzaroni	4.00
Disaronno	4.10

### Allergens key

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