





# DESSERT & CHEESE MENU

## DESSERT

<b>Pannacotta</b> 	Poached Apples in cinnamon syrup & granola crumble	d-sd
<b>Christmas pudding cheesecake</b> 	Brandy soaked Christmas pudding, biscuit base	d-e-n
<b>Chocolate mousse V</b> 	Chocolate soil, pretzel crunch, orange segment	d-e-g-n-s-sd
<b>Lemon meringue tart</b>	Lemon cream & Italian meringue	d-e-g
<b>Italian gelato ice cream V</b>	Choose 3 scoops from: hazelnut, espresso, chocolate, vanilla or pistachio	d-n-s
<b>Sorbets</b> 	Choose 3 scoops from: mango, raspberry or lemon sorbet (lactose-free) (Wafer accompaniment for the gelato & sorbet contains nuts)	g-n-sd d-g-n-s
	<b>All desserts</b>	9

## CHEESE

<b>Beenleigh Blue (UK) V</b>	Thin-rind, unpressed soft blue cheese made from pasteurised ewe's milk	d
<b>Perl Wen (UK) V</b>	One of Wales best cheeses, a unique cross between a traditional Brie & a Caerphilly, pasteurised cow's milk	d
<b>Coolea from Cork (IR) V</b>	Gouda-like texture, sweet, caramel flavour, cow's milk pasteurised	d
<b>Wells Alpine (UK) V</b>	A semi-hard cheese made from cows milk, 6 months matured Served with biscuits, apple & grapes	d g
	<b>Two Cheese 8   Three Cheese 9.50 (supplement 2)   Four Cheese 10.50 (supplement 3)</b>	

## 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	<i>Measures 25ML unless otherwise stated</i>	

### 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