

## DESSERTS.....

### **CHOCOLATE HAZELNUT BROWNIE** 5.95

*warm sticky chocolate dessert, toasted hazelnuts & double cream*

### **ETON MESS** 5.95

*Named after the famous school, it is a pudding of meringue, cream, raspberries, blueberries & strawberries*

### **STICKY TOFFEE PUDDING** 6.50

*with walnuts, dates, homemade toffee sauce & custard*

### **LUXURY ICE CREAM**

*choose from, vanilla, double chocolate chip, strawberry or toffee*

1 Scoop	1.95
2 Scoops	3.75
3 Scoops	4.95

### **AFFOGATO** 4.75

*a scoop of vanilla ice cream topped with a shot of hot espresso*

### **TIPSY AFFOGATO** 5.95

*a scoop of vanilla ice cream topped with a shot of hot espresso & Frangelico hazelnut liqueur*

## CHEESE

### **CHEESE & BISCUITS 6.25 - ALL 3 CHEESES + BISCUITS, CHUTNEY & CELERY 11.95**

*a cheese of your choice with a selection of biscuits, celery & chutney.*

### **BARBERS 1833 VINTAGE RESERVE CHEDDAR** *Ditcheat, Shepton Mallet*

*The Barbers story started six generations ago, in 1833, when Daniel Barber began making cheddar on Maryland Farm. Now, as the world's oldest surviving cheddar-makers, they are still making award-winning traditional cheddar. The Vintage Reserve Cheddar is powerfully intense, with an exceptional depth of flavour.*

**Wine Match: Merlot, Malbec, Cabernet Sauvignon & Shiraz**

### **CROPWELL BISHOP STILTON** *Cropwell Bishop, Nottinghamshire*

*Once the fresh Peak District milk arrives at the creamery, artisan cheese-makers take over and use all their skills and knowledge to hand craft this famous cheese. A traditional, hand-ladled Nottinghamshire Blue Stilton made with animal rennet. Smooth, creamy and open textured, the cheese is buttery and complex, with a slightly spicy long finish.*

**Wine Match: Viognier & Cabernet Sauvignon, Port**

### **ORGANIC COTSWOLD BRIE** *Kirkham Farm, Upper Slaughter, Gloucestershire*

*Produced from Friesian cows fed on grasses grown organically at Kirkham Farm. Every morning the milk travels just five metres from the milking shed to the creamery, where it's turned into beautifully soft and buttery brie. Sweeter and more delicate than French brie.*

**Wine Match: Pinot Noir, Chenin Blanc**