



## **DESSERT**

GINGERBREAD & ORANGE SUNDAE With Chantilly & Crumble	£6.50
FORCED YORKSHIRE RHUBARB With Vanilla Parfait, Pistachio Sponge & Honey	£8.00
ALMOND PANNA COTTA (Vegan) With Pear, Biscotti & Toasted Almond Nibs	£7.50
STRAWBERRY MILLE FILLE With Strawberry Gariguettes, Strawberry Sorbet & Vanilla Cream	£8.50
STICKY TOFFEE PUDDING With Salted Caramel, Date & Oxford Bean Puree, Peanuts and Vanilla Ice Cream	£7.00
Fancy an Extra Scoop of: - Ice Cream (Per Scoop)	£2.25
Sorbet (Per Scoop)	£1.80
<b>KIDS ICE CREAM TUBS &amp; Mini Marshmallows</b> Strawberries & Cream or Chocolate or Vanilla	£2.50

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## **Selection of Cheeses –**

We are happy to mix it up if you prefer, just let your waitress know

**Cheese for 1 £9.50 / Cheese for 2 £13.95 Cheese for 4 £19.00**

**SHROPSHIRE BLUE** Shropshire Blue is a blue cheese made from pasteurised cows' milk and uses vegetable rennet. The orange colour comes from the addition of annatto, a natural food colouring. It has been described as a cross between Stilton and Cheshire. The cheese has a deep orange-brown, natural rind and matures for a period of 10–12 weeks with a fat content of about 48 per cent. Made in a similar way to Stilton, it is a soft cheese with a sharp, strong flavour and a slightly tangy aroma. It is slightly sour but sharper than Stilton and generally creamier.

**WINDRUSH (V)** Windrush goat's cheeses are made by Renee and Richard Loveridge at their farm in Windrush, near Burford, in the English Cotswolds. The milk comes from British Saanen and Toggenberg goats that are fed mainly on haylage and a concentrate.

**ROLLRIGHT** A mellow, buttery-rich 'washed-rind' cheese that expresses the rich and diverse clover pasture of King Stone Farm deep in the Cotswolds, based on the classic French cheese 'Reblochon'

**DOUBLE GLOUCESTER** Made by Jonathan Crump in Gloucestershire, this cheese is special in the fact that is made purely with the milk of Gloucester cattle, one of the rarest breeds of cattle in the country. The cows were developed in Gloucestershire hundreds of years ago purely for dairying and cheese making because the milk has particularly small globules of fat and a high protein content.

Served With Frozen Grapes, Celery, Crackers and Chutney.

**If you have any Allergy requirements please speak with a member of staff who will be more than happy to assist**