



DESSERT MENU

Seasonal Fruit Plate

£7-00

73% Weiss Chocolate Tart

Nougat and Chocolate Sauce

£6-00

Lemon Crème Brule

Sable Biscuits

£5-75

Banana and Walnut Springrolls

Caramel Sauce and Vanilla Ice cream

£6-00

Ice Cream and Sorbet Selection

£5-50

Kahlua Don Pedro

Creamed Vanilla Ice Cream, Milk and Kahlua

£8-00

Seasonal Cheese Selection

Served with Fruits, Biscuits and Chutney

A selection of 3 cheeses £8-00

A selection of 5 cheeses £11-75

<p>COMTE – traditional hard cheese from France, Cows Milk , It has characteristic holes which vary in size , Creamy, piquant yet sweet flavour.</p>	<p>CERNEY PYRAMID – dusted with oak ash and salt, mild citrus taste, Unpasteurized Goats Milk, named after a pretty village in Gloucestershire.</p>	<p>GORGONZOLA – strong. Soft Blue cheese, after 4 weeks it is pierced with thick needles to encourage the spread of mould, it ripens at 6 months. Italian Origin.</p>
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<p>MONCHEGO – produced in the Spanish region of La Mancha from pasturised sheep milk. It is strong in flavour and considered a hard cheese with sharp nutty flavour, intensity depending on age.</p>	<p>MONTGOMERY CHEDDAR – full flavour, unpasturised cows milk which is matured in no less than 14 months. Texture is dryer and younger cheddar but the ‘bite’ is sharp and tangy.</p>
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COFFEES, TEAS AND INFUSIONS

Espresso
 Cappuccino
 Macchiato
 Americano
 Latte
 Hot Chocolate
 Teas....