



DESSERTS

Pub Classics

Grans Indulgent **Sticky Toffee** Pudding, Butterscotch Sauce, Nut Basket & Grainstore Ale Ice Cream £7

Amaretto Brule, Pub Orchard Quince Compote & Salted Almond Snap Biscuit £7

4 Nut **Brownie**, Malted Milk Ice Cream, Real Chocolate Sauce, Mocha Beans & Marbled Chocolate Wafers £8

Pubs Homemade Ice creams, Sorbets & Yoghurt Sorbets

Ice Creams – Malted Milk Chocolate/Double Vanilla Bean/Pub Orchard Plum & Damson /Rhubarb and
Ginger/Rum 'n' Raisin

Sorbets – Mixed Berry/Intense Dark Chocolate/Cinnamon, Vanilla & Yoghurt

1 Scoop £3 2 Scoops £5 3 Scoops £6 6 Scoops £9

Pub Cheese Board – Choose a minimum of 2 Cheeses for £8, and £3 per additional Cheese. Or enjoy the full board alone or Share with the table for £20

Ragstone, is an English pasteurised goat's milk cheese made with animal rennet at Neals Yard Creamery. It may contain a very little amount of cow's milk. The texture is smooth, dense with creamy white mould rind and savoury, lactic and lemony flavour.

Sparkenhoe Red **Leicester, (UP)** after maturing for 18 months, salt crystals have started to re- form. A distinctively orange body. Caramel flavours are more exaggerated, the flavour is rich without being acidic

Vintage Lincolnshire **Poacher** (Ulceby Grange Farm), **(UP)** Holstein Friesian Cow's Milk, 18/22 months old, great depth and complexity, lovely smooth lingering aftertaste, with a hint of sweetness.

Cropwell Bishop **Stilton, (P)** Hand crafted award-winning Blue Stilton, unique rich and tangy flavour, velvety melt in mouth texture. Normally aged for 12 weeks.

Colston Bassett, **Shropshire Blue, (P) (V)** Slightly Milder than Stilton, delicately Sweet, cream smooth and no bitterness or sharpness

Sussex Camembert (Alsop & Walker), **(V)** a creamy mushroom earthy tasting cheese with edible rind.

All served with Carrs Water Biscuits, Pub Orchard Pear Pickle, Quince Cheese, Apple, Celery & Grapes



TEAS & COFFEES

COFFEES

Coffee, Espresso and Decaffeinated Coffee – Freshly ground beans. – All £3.50

Cappuccino, Double Espresso or Latte – All £4

Kings Affogato – Double Espresso with a scoop of our homemade vanilla ice cream, chocolate mocha beans & freshly whipped Double Cream on the side - £6

TEAS

Loose Leaf Teas - Earl Grey, Breakfast, Mixed Fruit, Camomile, Mint and Green – All £3

Decaffeinated Tea – Individual Tea Bags - £3

Super indulgent REAL HOT CHOCOLATE–

53 ½ % cocoa stirred into hot whole milk & cream - £4, with whipped cream £5

Should you fancy a more spirited coffee, why not have an Irish coffee or an Amaretto Coffee for example. Price of the coffee, cream and the cost of the spirit.

…PETIT FOURS …

If a dessert is a little too much then why not satisfy the urge for something sweet to round of your meal

Fine chocolate **petit fours** 3 for £4, or 6 for £7

Financiers, selection of sweet pastries 3 for £4, or 6 for £7

PLEASE ASK FOR THE WINE LIST FOR ANY APERITIFS OR DESSERT WINES