



## DESSERT MENU

### DESSERTS

Poached Rhubarb & White Chocolate Parfait £7

Blood orange, rhubarb sorbet

Passion Fruit Tart £7

Mango, lime curd, hazelnut praline

Farmhouse Treacle Tart £7

Yoghurt sorbet

Chocolate Fondant £8.5

Candied pecans, salted caramel, evaporated milk ice cream

Caramelised Apple & Vanilla Crème Anglaise £7

Almond biscuit, stem ginger & cinnamon ice cream

Homemade Ice Cream & Sorbet Selection

£2.5 per scoop

### CHEESE

Selection of Cheeses

Homemade biscuits & fig chutney

£9 for 3 or £12 for 5 pieces

Perl Wen

‘White Pearl’ is a delicious, creamy, Brie-style style cheese

Pont l'Eveque

Soft, supple-textured cheese with a washed, ridged crust and a delicate white bloom

Quickes Mature Cheddar

This award-winning Vintage Cheddar has an intense flavour, both complex and balanced

Dorset Red

Ford Farm’s distinctive cheese, smoked over natural oak chippings at a local smokery

Roquefort Société

Aged for at least 90 days and made with unpasteurised sheep's milk