



THE
FARMHOUSE
AT REDCOATS
RESTAURANT & HOTEL

DESSERTS

Farmhouse Treacle Tart £7

Poached pear, pear sorbet

Sticky Ginger & Date Pudding £7.5

Caramelised banana, peanut praline, banana caramel, bourbon vanilla ice cream

Passion Fruit Posset £7.5

Toasted coconut, pineapple, caramelised white chocolate

Salted Caramel Baked Custard £7.5

Brown butter crumble, poached apples, praline ice cream

70% Chocolate Brownie £8

Chocolate ganache, pistachio ice cream, cocoa nib tuile, candied pistachios, blackberries

Selection of Ice Creams & Sorbets

£2.5 per scoop

CHEESE

Selection of Cheeses

Homemade biscuits & smoked cranberry chutney

£9 for 3 or £12 for 5 pieces

Smoked Brie

Traditional French brie, smoked in the UK over oak chippings. A unique cheese with a perfect balance & rustic refinement.

Beaufort

A classic high mountain cheese which is selected from a small traditional producer. An almost sweet & nutty flavour. Rich & smooth on the tongue.

Little Imp

Powerful, hand waxed cheddar. Full flavoured with a light texture.

Cambridge Blue

Soft & creamy with a greyish blue rind. Very palatable, mellow, creamy & moreish.