

Desserts

White Chocolate, Raspberry Bread & Butter Pudding

Vanilla ice-cream,

£5.50

Lemon and Cardamom Posset

Coconut Crunch

£5.50

Chocolate Mousse

Peanut Crumb, Pistachio Ice-cream

£5.50

Home-made petit fours (little ovens)

With tea or coffee included

£4.25

Selection of Home Made Ice-Creams and Sorbets

Churned in our own kitchen

£5.25

Local and regional Cheeses £6.75

With artisan biscuits, grapes, nuts

Choose 3 from:

Charles Martell Stinking Bishop, Newent

A soft washed rind cheese, made from cow's milk and washed in perry

Single Gloucester Dymock

Charles Martell. Full Fat hard cheese made with pasteurised and unpasteurised Old Gloucester cow's milk with natural rennet. It is softer and has a more open texture than most English hard cheeses.

Somerset Brie, Lubborn Cheese Co. Somerset

A soft English brie, made from cow's milk with a white fluffy coating

Hereford Hop, Croome Cuisine Worcester

An English hard cheese, made from cow's milk, rolled in Herefordshire hops

Stilton, Colston Basset, Nottinghamshire

Made from cow's milk in the Vale of Beaver

Mature Cheddar, North Bradon Farm, Somerset

Made in the traditional West Country way from cow's milk

Applewood cheddar

A real English treasure. *Applewood* is a traditional farmhouse *Cheddar* with a delicate smoky flavour and a lovely smooth texture. Somerset

Ragstone goat's cheese. Richard Barter's Farm near Ashleworth

Savoury, lactic and lemony with a smooth, creamy texture.

Unpasteurised. Traditional kid rennet.

Perl Las

A superb Welsh blue cheese, golden in colour, with a creamy, gently salty taste that grows stronger with maturity