

# Desserts

## Real vanilla Crème Brulee

Lemon sable biscuit

£4.95

## Sticky toffee pudding

Butterscotch sauce, clotted cream

£4.95

## White chocolate and Pixley raspberry Panna Cotta

Hazelnut caramel crunch

£4.95

## Banoffi pie with fresh bananas

and fresh cream

£4.95

## Pavlova

English strawberries, raspberry sauce, crème Chantilly

£4.95

## Home-made petit fours (little ovens)

with tea or coffee included

£2.95

## September Organics ice-cream

Weobley Herefordshire

£4.65

## Choose up to 3:

Cafe Latte, Vanilla, Strawberry, chocolate,

**Sorbets:** Mango or Raspberry

# Local and regional Cheeses £5.95

with biscuits, grapes, local apple juice

Choose 3 from:

## **Charles Martell Stinking Bishop, Newent**

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

## **Charles Martell Mayhill Green Newent**

Similar to stinking Bishop but coated with herbs

## **Somerset Brie, Lubborn Cheese Co. Somerset**

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

## **Hereford Hop, Croome Quisine Worcester**

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

## **Stilton, Long Clawson, 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

## **Finn Neal's Yard, Nr Dorstone, Herefordshire.**

made from unpasteurised cow's milk, a soft cheese with a rich double cream texture, takes on a mushroomy flavour as it matures

## **Shropshire Blue,**

Semi hard pressed cheese made from cow's milk, similar to stilton originally made in Shropshire

## **Applewood Smoked Cheddar Ilchester Cheese Co. Somerset**

Smoked with apple tree chippings and then rolled in paprika