

# All Desserts £5.00

A selection of Winstones Cotswold Dairy ice creams  
in a tuille basket with chocolate sauce

Peach panacotta in a watermelon broth (g)

Blueberry crème brulee with Cotswold Dairy vanilla ice cream

Sticky toffee pudding with clotted cream and toffee sauce

Strawberry and lemon shortbread stack with raspberry puree  
and Chantilly cream

White chocolate and orange parfait with brandy snap rolls (g)

**DESSERT WINE SPECIAL OFFER**  
Muscat de Frontignan just £3.00 per 125ml glass



A selection of West Country cheeses with biscuits £6.95

**Oxford Blue**

Vegetarian, blue English cheese, made from cow's milk by Baron Robert Pouget. This cheese was created in 1993 as an alternative to Stilton. Oxford Blue is creamy with a distinct blue flavor. It has a flavor with a hint of dark chocolate and white wine, with tarragon on the finish.

**Hereford Hop**

A semi-hard cheese mixing a subtle hint of lemon with the flavour of the hops it is rolled in - a rich and creamy cheese that is quite unique.

**Somerset Brie**

A traditionally and naturally matured soft cheese wrapped and allowed to breath for 4 weeks to give it a superior creamy taste and rich texture.

**Tintern**

Taking its name from the White Monks of the same Abbey, this is a delightful blend of cheddar and fresh chive & shallot giving a smooth and creamy finish.



*Why not complement your cheese with a single vineyard port from the Quinta do Portal range listed on our wine menu*

*Fresh speciality coffees available at the bar*