

# DESSERT & CHEESE MENU

## DESSERT

<b>Pannacotta</b> 	d-sd	10
Poached blackberries & gin coulis, dark chocolate fudge		
<b>Christmas pudding cheesecake</b> 	d-e-g-n	11.5
Brandy soaked Christmas pudding, cranberry sauce		
<b>Chocolate delice</b> 	d-e-g-n	12
Hazelnuts praline & apples gel, coffee sponge		
<b>Poached pear</b>	d-e	10
Pear crisps, tonka beans cremeaux, meringue & port reduction		
<b>Italian gelato ice cream V</b>	d-n-s	9
Choose 3 scoops from: hazelnut, espresso, chocolate, vanilla or pistachio		
<b>Sorbets</b> 		9
Choose 3 scoops from: mango, raspberry or lemon sorbet (lactose-free)	g-n-sd	
(Wafer accompaniment for the gelato & sorbet contains nuts)	d-g-n-s	

## CHEESE

All cheese contains dairy

### Beenleigh Blue (UK) V

Thin-rind, unpressed soft blue cheese made from pasteurised ewe's milk

### Perl Wen (UK) V

One of Wales best cheeses, a unique cross between a traditional Brie & a Caerphilly, pasteurised cow's milk

### Coolea from Cork (IR) V

Gouda-like texture, sweet, caramel flavour, cow's milk pasteurised

### Wells Alpine (UK) V

A semi-hard cheese made from cows milk, 6 months matured

Served with biscuits, apple & grapes

g

Two Cheese 9 | Three Cheese 10 (supplement 2) | Four Cheese 11.50 (supplement 3)

## PORT & DIGESTIVI

Amalfi Limoncello	4.7	Grappa	4.6
Sandeman Port 20 Year Old Tawny 50ml	7.5	Sandeman Ruby port 50ml	6
Grappa d'aglianico	4.6	<i>Measures 25ML unless otherwise stated</i>	

#### Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts | |s soya | sd sulphur dioxide | se sesame seeds  
we are unable to guarantee a 100% nut-free preparation environment