



## MARCH DESSERT MENU

*Menu subject to change*

---

### DESSERTS £6.50

Sweet muscovado set cream, forced Yorkshire rhubarb compote, ginger nut biscuits

55% double chocolate tart, candied almonds & coffee chantilly

Pineapple upside down cake, rum & lime butterscotch, clotted cream

### DODDINGTON CHEESE

Choose three - £7.25 / Choose four - £8.50 / Choose five - £9.75

*Served with grapes, celery, chutney, crackers & walnuts*

#### **Lincolnshire Poacher**

Matured for 14 to 16 months, great texture, rich, full flavour

#### **Smoked Lincolnshire Poacher**

Cold-smoked over untreated oak chips for 24 hrs

#### **Thomas Hoe Red Fox Aged Leicestershire Red**

Buttered, cloth-bound and matured for 6 months

#### **Colston Bassett Stilton**

A creamy classic stilton from just over the border in Leicestershire

#### **Cote Hill Blue**

Local cow's milk cheese, soft & creamy. Won super gold at the World Cheese Awards

#### **Apley Goats Cheese**

Ash-rolled goat's cheese made by John Gunner in Langton-by-Wragby

#### **Lincolnshire Dambuster**

A firm textured, robust black waxed Cheddar with a good bite and acidity

#### **Baron Bigod Brie**

Made from raw Montbeliarde cow's milk. Smooth & silky texture, golden curd

### COFFEE

*Award-winning, freshly ground, organic, fair trade espresso beans*

Americano	£2.50	Mocha	£3.60
Cappuccino	£2.90	Pot of tea for one	£2.30
Café Latte	£2.90	Luxury hot chocolate	£3.50
Espresso	£2.50	With cream & Marshmallows	£3.70
Flat white	£3.20	Liqueur Coffees also available	£5.50

---