

## DESSERTS

<b>Sticky Toffee Pudding</b> (v) vanilla ice cream or custard* 733 kcal   *700 kcal	<b>£7.25</b>
<b>Rhubarb &amp; Custard Eton Mess</b> (v, gf) rhubarb compôte, crushed meringue, Chantilly cream, custard 626 kcal	<b>£7.25</b>
<b>Ice Cream</b> (v, gf) please ask for today's flavours (three scoops) 307 kcal	<b>£6.25</b>
<b>Sorbet</b> (ve, gf) please ask for today's flavours (three scoops) 245 kcal	<b>£6.25</b>

<b>Chocolate Brownie</b> (v, gf) clotted cream ice cream, chocolate sauce 588 kcal	<b>£7.25</b>
<b>Raspberry Crème Brûlée</b> (v) mini sultana scone 592 kcal	<b>£7.25</b>

<b>Triple Chocolate Ice Cream Sundae</b> (v) <b>£6.50</b> brownie pieces, clotted cream ice cream, chocolate ice cream and chocolate sauce with Chantilly cream 817 kcal <b>PLUS YOUR CHOICE OF 2 OF THE FOLLOWING TOPPINGS:</b> <b>chocolate honeycomb pieces</b> (v) 85 kcal • <b>mini flake</b> (gf) 174 kcal <b>crushed meringue</b> (gf) 51 kcal • <b>100s &amp; 1000s</b> (ve) 23 kcal <b>strawberry sauce</b> (ve) 70 kcal • <b>chopped nuts</b> (ve, gf) 61 kcal <b>rossini wafer twirl</b> (v) 21 kcal • <b>glace cherries</b> (ve) 55 kcal
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## BRITISH ARTISAN CHEESES

<b>Three British Artisan Cheeses</b> Tunworth, Colston Bassett, Sparkenhoe Red Leicester 598 kcal	<b>£9.75</b>	<b>Five British Artisan Cheeses</b> Tunworth, Colston Bassett, Sparkenhoe Red Leicester, Driftwood, Dambuster 768 kcal	<b>£13.25</b>
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**We recommend you eat your cheeses in the following order; from light to strong:**

**Tunworth:** pasteurised, cows milk, animal rennet.

Made by Stacey Hedges at Hampshire cheese company in Herriard.

A British made cheese in a Camembert style. Fruity and rich with a lingering mushroomy flavour.

Raymond Blanc says "it's better than French Camembert" - enough said!!

**Colston Bassett:** pasteurised, cows milk, vegetarian rennet.

Made by Billy Kevan and team in the small village of Colston Bassett, Nottinghamshire.

Matured for 8 weeks. Creamy, rich with a mellow blue flavour probably the best stilton made!!

Cheese fact - It takes 136 pints of milk to make one whole 8kg cheese.

**Sparkenhoe Red Leicester:** unpasteurised, cows milk, animal rennet.

Made by David & Jo Clarke on Sparkenhoe Farm Leicestershire. Made to an old recipe in the traditional way since 2005, the first unpasteurised Red Leicester to be made in Leicestershire for 50 years.

Wrapped in cheesecloth, coated in lard and matured for at least six months on beech wood shelves at 10 degrees. Complex nutty and mellow with a sweet smooth finish.

Cheese fact - gets it's orange colour from Annatto taken from the Achiote tree which is found in South America.

**Driftwood:** unpasteurised, goats milk, vegetarian rennet.

Made by Rodger Longman at White Lake Cheese in Somerset (Bagbrough Farm).

Driftwood is a soft creamy log-shaped cheese rolled in ash. Earthy undertones with lemony, citrusy notes. Getting stronger with age and becoming more goaty.

**Dambuster Cheddar:** pasteurised, cows milk, vegetarian rennet.

A full fat hard cow's cheese. Slowly oak-smoked for 24 hours to impart a full yet delicate flavour which grows richer on the palate. A perfect balance between cheese and smoke.

(v) Suitable for vegetarians (ve) vegan (gf) gluten free (ga) gluten adaptable

Please ask for full allergy information. Dishes may contain nuts or nut traces. Fresh fish, unsurprisingly, may contain bones. Weights are shown uncooked. We're only human, if we make a mistake please take time to tell us, we can help you, trip advisor can't! Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. PBz

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