



## Dessert Menu @ Wheatsheaf Bough Beech

Warm apple & blackberry crumble, oat topping, pouring cream.	6
Duo of WS homemade ice cream &/or sorbet.	5
Warm banana & chocolate bread & butter pudding, vanilla crème Anglaise.	6.5
Cambridge vanilla burnt cream.	6.5
Warm chocolate brownie, vanilla ice cream.	6
Wheatsheaf raspberry & sherry trifle, crème patisserie, vanilla chantilly.	6.5

### Dessert Wines

50ml 125ml 350ml Bottle

Mira La Mar Pedro Ximenez, deliciously sweet & an excellent companion to blue cheeses & all types of desserts	2.75		18.90
Chateau Les Minguets Sauternes France 2012, a concentrated, luscious character, intense flavours of caramelised fruits, pear melon & almond, rounded & balanced by good acidity		6.60	17.00
Red Muscadel Rietvallei Estate South Africa 2015, an enticing perfumed aroma with complex raising sweetness & a rose petal fragrance, intensely sweet & enjoyable aromatic dessert wine			24.95
Seigneurs de Monbazillac, Dordogne France 2012, a golden yellow colour with aromas of ripe apricots & candied orange, smooth & rounded in the mouth with perfect balance	5.50		26.95



### British artisan cheese selection

**Devon blue** (Devon) Pasteurised cow's cheese, moist & crumbly texture with long lasting tangy & salty flavour (V)

**Old ford** (Somerset) raw goat's milk, young flavours are floral, becoming progressively more savoury, briny, and concentrated with age (T)

**Spennwood** (Berkshire) pasteurised sheep's milk, firm crumbly texture, milky flavours with nutty undertones (V)

**Kirkham** (Lancashire) raw cow's milk, succulent-yet-crumbly texture, complex & long-lasting flavour (T)

**Ticklemore** (Devon) pasteurised goat's milk, with bloomy, ridged natural rind, chalky and cleanly expressive of milk (V)

**Shropshire blue** (Nottinghamshire) pasteurised cow's milk, natural rind & smooth texture, with a sharp strong flavour & a tangy aroma (V)

**Cardo** (Somerset) unpasteurised goat's milk, silky, moist & sometimes runny texture with soft delicate floral flavours, but more earthy on the rind (V)

**Charcott** (Kent) unpasteurised cow's milk, mild flavours with slightly salty undertones, firm & crumbly texture (V)

(T) Traditional rennet (V) vegetable rennet

2 cheeses. 5.5

3 cheeses. 7.5

4 cheeses. 8.5

Why not try our homemade damson gin or vodka with your cheeseboard	2
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Or please see our selection of ports

Cockburns LBV 3.5

Cockburns Special Reserve 4

Cockburns Fine Tawny 4

Cockburns Fine Ruby 3.5

Warre's Otima 10 year old 4

Please note all ports are measured at 50ml