



Dessert Menu @ Wheatsheaf Bough Beech

Orange panna cotta, orange textures, blood orange sorbet.	5.5
Duo of homemade ice cream &/or sorbet. (v) (gf)	5
"Lemon & lime," shortbread, ice cream, drizzle sponge, pomelo.	6.5
Milk chocolate & hazelnut semifreddo, hazelnut cluster, chocolate ice cream (v)	6
Raspberry & sherry trifle.	6.5
"Strawberries & cream," English strawberries five ways, set cream (gf)	6.5

Our food is prepared fresh to order so please allow some time. Nuts are used in our kitchen so all dishes may contain traces, please advise staff of any allergies when placing your order. Allergen advice on all dishes is available upon request.

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 Mingets 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		5.50		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

Tunworth (Hampshire) pasteurised cow's milk, rich, milky & sweet flavours that are long lasting with nutty & vegetal undertones (T)

Isle of Mull (Scotland) pasteurised cow's milk, strong, rich mature punchy spice flavours (T)

Hafod (Ceredigion, Wales) raw cow's milk, supple, golden paste & the occasional blue vein, flavours range from earthy & mellow to oniony with a bit of a bite (T)

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

Tymsboro (Somerset) unpasteurised goat's milk, smooth texture with a creamy breakdown, mild goat and slight lemon flavours (T)

St Cera (Suffolk) raw cow's milk, intense farmyard flavours, cut with a green bitterness, aromas of tobacco, petrol, paste is ripe, liquid & rich (T)

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

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